

## Red Onion & Chorizo Focaccia

Makes 12 pieces

### Focaccia

500g Strong flour  
20g semolina + extra for sprinkling  
1 sachet fast action yeast  
10g salt  
50g olive oil + extra for drizzling  
320g water

### Filling

1 red onion  
1 lg clove garlic  
1 tbsp balsamic vinegar  
1 tsp thyme leaves  
150g chorizo sausage (3small)  
Small bunch rosemary, torn into sprigs  
Sprinkle of sea salt flakes



1. Make the dough – combine all the ingredients in a large bowl, mix well and knead for 10mins. This is a soft dough, but don't be tempted to add extra flour. Use your scraper to keep it tidy & clean your hands.
2. Allow the dough to rise for about an hour before knocking back. Rest the dough for 20 mins.
3. Slice the red onion, garlic and chorizo. Put into a pan and fry gently until the chorizo oil starts to be released and the onions have softened. Add the thyme leaves and balsamic vinegar. Remove from the heat and allow to cool.
4. Heat the oven to 230C/450F/Gas8 for 1 hour.
5. Line a baking sheet with non-stick baking parchment. Sprinkle over a little semolina.
6. Divide the focaccia dough in two. Take one piece, put it on your baking sheet and gently stretch it out to almost cover it. The dough should be about 5mm thick. Spread the cooled topping evenly over, leaving about 5mm around the edge.
7. Take the second piece of dough, stretch it out and drape it over the top of the first piece, allowing the edges to come together and form a seal.
8. Sprinkle over a little semolina and the rosemary sprigs cover with cling film or a cloth and allow to prove for 30mins.
9. Go down the dough, pushing your fingertips and the rosemary into the dough to make a dimpled surface. Put into the oven.
10. Bake for 15minutes, then reduce the temperature of the oven down to 200C/400F/Gas6 and bake for a further 15 to 20 minutes. Drizzle with a little oil and sprinkle with a pinch of sea salt as soon as the focaccia is out of the oven.

## Hints, Tips and Adaptations

*Freezable, re-heat in a microwave*

*Make this vegetarian/vegan by using different fillings – red onion, sundried tomatoes, roasted peppers, roasted aubergine etc.*