

Focaccia Nests

Ingredients:

Carrs Strong Flour	1.00kg
AB Mauri Pinnacle Bakers Yeast	0.055kg
Lukewarm water	0.325kg
Salt	4tsp
Extra virgin olive oil	0.270kg
Flaky sea salt	2tsp
Fresh rosemary	0.100kg
Cream cheese	0.150kg
Pesto	0.055kg
Mini mozzarella balls	0.100kg



Method:

- Crumble the fresh yeast into the lukewarm water and stir until fully dissolved
- Place the flour and salt into a bowl
- Pour in the yeast mixture and olive oil
- Mix to form a soft, sticky dough
- Cover and leave to prove for **1–2 hours**, or until doubled in size
- Divide the dough into evenly sized portions and shape into rounds (approx. 10cm diameter)
- Place onto a well-oiled tray
- Using a metal cup and baking beans, press a dip into the centre of each dough piece
- Leave to rest for **20–30 minutes**
- Bake at **220°C** for **20–25 minutes**, keeping the cups in place during baking
- Bake until golden with a crisp base and light, airy texture
- Once cooled, Mix together cream cheese and pesto
- Dollop the mixture into the centre of the focal and top with a sprig of rosemary and 3 mini mozzarella balls.