Flatbread of Rosemary, Olive and Garlic

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 teaspoon instant yeast
- 1 1/3 cup warm milk
- 1 tsp caster sugar
- 375 plain flour
- 1 teaspoon table salt
- 4 table spoon olive oil
- coarse sea salt
- 1/4 cups fresh rosemary
- 8 cloves garlic, chopped finely
- 100 grams dark olive, pitted and halved

Instructions

1. Place the yeast, sugar and milk in a bowl and mix to combine. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
2. Preheat oven to 180C. Place flour, salt, oil and yeast mixture in a bowl, mix until a smooth dough forms. Knead on a lightly floured surface for 5 minutes or until smooth and elastic, adding a little extra flour to the dough if it is sticky.
3. Return to the bowl, cover with tea towel and set aside in warm place for 30 minutes or until dough doubled in size.
4. Press the dough onto the lightly greased baking tray to about 1cm thick.
5. Sprinkle rosemary, olive, garlic and coarse sea salt on the dough.
6. Bake for 15-20 minutes, or until golden. Done.