

# What Katie ate...

## BABY TOMATO, ROCKET PESTO + BALSAMIC FOCACCIA

400g large cherry vine tomatoes  
750g strong flour  
10g dried fast action yeast  
15g salt  
500ml tepid water  
10g sugar  
75ml good quality extra virgin olive oil  
1/4 cup rocket pesto - see page 209 for recipe  
Balsamic vinegar reduction  
Maldon sea salt flakes  
Freshly ground black pepper

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**SERVES 10**

# What Katie ate...

## BABY TOMATO, ROCKET PESTO + BALSAMIC FOCACCIA

Preheat oven to 150 ° C/302 ° F.

Place tomatoes on a baking tray, drizzle with a glug or two of olive oil and season with a generous amount of salt. Slow roast in the oven for 2 hours. Remove and set aside.

Brush a 30cm x 20cm baking tin with oil and dust with flour. Mix the yeast, flour and salt in a large mixing bowl. Mix the warm water with the sugar. Make a well in the centre and pour in half the lukewarm water and olive oil. Mix well to form a soft wet dough, adding the remaining liquid as necessary.

Turn the dough out onto a lightly floured work surface and knead for 10 mins until smooth and elastic and bounces back when you touch it. Place in an oiled mixing bowl, cover with a damp cloth and leave to rise in a warm place for about 1 hour until doubled in size.

Turn the dough out onto a lightly floured surface again, knocking it back to remove the air pockets, then knead for another 2–3 mins. Roll out to a large rectangle about 1cm in thickness. Spread 3 tbsps pesto over half.

Fold the dough over on top of the pesto and transfer into the baking tray. Cover with the cloth again and leave to rise for 20 mins until risen again.

Turn up oven to 220 ° c/428 ° f. Drizzle dough with the remaining olive oil, roast for 10 mins then remove and make large indents using your thumb all over the top.

Place a roasted tomato into each indent and return to the oven. Bake for a final 15–20 mins until cooked through and golden.

Serve with balsamic vinegar reduction drizzled over and a scattering of extra sea salt flakes.