

More than 1 hour

Makes 3 portions

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Ingredients:

- 1kg stone-ground bread flour (we used Eureka Mills)
- 3½ cups (800ml) water
- 1 sachet (10g) instant yeast
- 1½ Tbsp (23ml) fine sea salt
- Garlic, chopped
- Fresh rosemary
- Glug olive oil
- 1 disc (60g) feta

For serving:

PnP heirloom tomatoes, olives, charcuterie, dips and pickles

Method:

1. Mix 900g flour with water in a mixer fitted with a dough hook for 3 minutes.
(Alternatively you can knead mixture by hand.)
2. Allow to stand for 20 minutes.
3. Add yeast to remaining flour and mix into dough for 3 minutes.
4. Add salt and mix slowly for another 3 minutes.
5. Allow dough to rise in a warm place until doubled in size. (This can take from 30 minutes to 3 hours depending on that day's weather or the temperature.)
6. Knock back dough (kneading it again lightly), folding the dough in on itself four times – once from each direction (top, bottom, left, right).
7. Place it seam-side down in an oiled bowl and cover with clingfilm.
8. Refrigerate dough until needed.
9. Divide a third of the dough into 6-8 balls.
10. Roll each ball into a thin, flat oval shape.
11. Top with chopped garlic and rosemary and olive oil.

12. Crumble over a thin layer of feta.
13. Bake for 10-12 minutes at 180°C.
14. Serve with PnP heirloom tomatoes, olives, charcuterie, dips and pickles.