

Focaccia Bread with Rosemary – suitable for home freezing

300 ml (1/2 pint) tepid water

5 tablespoons olive oil

475g (1+1/2lbs) strong white flour (bread flour)

1+1/2 teaspoon salt

1 teaspoon fast acting dried yeast (also known as Easy Bake yeast)

Few sprigs of fresh Rosemary

Sea salt granules or Sea salt flakes

28 cm (11") flan tin or an oblong swiss roll tin - greased

1. Place the flour into a large mixing bowl and stir in the yeast
2. Add the salt
3. Pour in the tepid water and **3 tablespoons** of olive oil
4. Mix together to form a dough and turn out onto a floured surface
5. Knead until the dough is really smooth (about 5 minutes)
6. Place back into the mixing bowl, cover with a tea towel and leave in a warm place until well risen
7. Turn out again onto a floured surface and knead lightly
8. Roll out to roughly fit your chosen baking tin and push the dough to the edges
9. Brush the top with the remaining 2 tablespoons olive oil
10. Using your fingertips or the end of a wooden spoon dipped in flour make deep dimples all over the dough
11. Poke small sprigs of Rosemary into the dimples and sprinkle with sea salt
12. Bake in a preheated oven at 200 degrees or gas mark 6 for 20 – 25 minutes until firm and **Light brown** in colour – **don't overcook**

Gnocchi (serves 4)

1KG (2lbs 4ozs) King Edward potatoes (even sized if possible)

1 large egg

200g (7ozs) plain flour plus extra for rolling

1 litre (1+3/4 pints) water for poaching

Salt and pepper

Parmesan cheese to serve

1. Cook the **unpeeled** potatoes in a pan of boiling salted water until soft
2. Drain and place in the oven at 200 degrees or mark 6 for 5 minutes to dry
3. Allow to cool enough to handle and then peel and mash into a bowl
4. Season with salt and a little pepper
5. Add the egg and then gradually add the flour to form a smooth and **slightly** sticky dough
6. Tip out onto a well-floured board and roll the dough into long sausages about 1cm (1/2 inch) thick and cut into sections about 2cm (3/4 inch) long
7. Place each piece onto a fork, press down with your thumb, roll on to the board to leave grooves on each one, then place on trays lined with baking parchment. **Refrigerate If you are not**

cooking them until later in the day. Alternately, these can be frozen, but open freeze first before placing in freezer bags

8. In a large pan bring the water to the boil, add a little salt and add the gnocchi about 30 at a time. Cook until they rise to the surface and then cook for another 30 seconds
9. Remove with a slotted spoon to a large bowl, mix in a little of the Salsa and continue to cook the remaining gnocchi adding more Salsa when they are all cooked. Serve topped with Parmesan cheese

Tomato and Basil Salsa

3 Tablespoons Olive oil
1 medium sized onion
2 large cloves of garlic or 3 or 4 smaller ones
1 stick of celery
2 tablespoons chopped basil
1 tablespoon chopped parsley
2 teaspoons sugar
1 bottle passata about 680g
Salt and black pepper

1. Heated the oil in a saucepan and gently cook the onion and garlic until translucent **but not brown**
2. Add the celery and cook gently for a few minutes
3. Add the basil, parsley, salt and pepper and then pour in the passata.
4. Season and stir in the sugar
5. Simmer gently for 25 minutes and then blitz or liquidize to form a smooth, thick sauce
This freezes very well indeed