

Lesson Plan

Schedule

Schedule:

Time	Activity	Description
0:00-0:10	Welcome & Weigh	- Everyone tips out their kit and adds 330ml water into a bowl.
0:10-0:25	Mixing the Miracle Dough	<ul style="list-style-type: none">- Use spoons/hands to mix everything together (it will be shaggy and sticky).- Transfer to takeaway container (roughly 1/2-1litre size) and label with name.
0:25-0:35	Focaccia flavouring	- Students add salt, herbs and any flavour they like to the pre-made focaccia dough in trays.
0:35-0:55	Bake & Clean	- Whilst the focaccia bakes (20mins at 220c), clean down the surfaces.
0:55-1:00	Wrap-Up & Take-Home	<ul style="list-style-type: none">- Each student then takes away their pre made dough and focaccia.- Make sure people take home the packet the kit was in as it has instructions on back and barcode to more recipes.

Materials Needed

Materials Needed:

- Kitty's Kit (flour, salt, yeast kit)
- Bowls + wooden spoons
- Takeaway container for take home dough
- Focaccia dough (for demonstration - instructions below)
- Focaccia toppings
- Oven and baking trays (if you don't have this then simply skip the focaccia making step and just mix dough)

Demo Focaccia Instructions

Demo Focaccia Instructions (based on kit recipe)

Per person:

- 500g strong white bread flour

Lesson Plan

- 1/2 tsp yeast (3 grams)
- 1 tsp salt (7 grams)
- 330ml water

Method:

1. Tip ingredients into a container, mix into a shaggy dough then leave for anywhere between 3-24hrs (depending on your timings).
2. Scoop the dough onto an oiled baking tray (non stick or lined with parchment paper). Proof for 1-2hrs then use in session.
3. Once topped with salt, rosemary etc., bake for 20 mins at 220C/200C fan until golden.