

TASTES BETTER FROM SCRATCH

Focaccia

EARLY RELEASE

INGREDIENTS:

Focaccia Dough:

- 4 3/4 cups bread flour (576g)
- 2 1/2 teaspoons kosher salt (14g)
- 1 1/2 teaspoons granulated sugar or honey (8g)
- 2 teaspoons instant yeast (5g)
- 2 cups warm water (90°F to 110°F) (454g)
- 2 1/2 Tablespoons extra-virgin olive oil (30g), plus more for pan and topping

For topping on dough:

- Extra virgin olive oil
- flaky sea salt*
- fresh rosemary sprigs, coarsely chopped (optional)

Notes

Overnight Rise: I've found the dough has the best flavor and texture when it chills for many hours (cold fermentation). If you're short on time, allow it to rise at a warm room temperature for about 1 hour, until doubled in size, then add to pan as instructed and rise in pan for just 1-2 hours (since the dough wont be cold).

DIRECTIONS:

Make dough: Use a scale to measure/weigh flour into a large mixing bowl. Add salt, sugar, and yeast and stir. Add olive oil and water a little at a time while stirring with a dough hook or silicone spoon until well combined. Cover bowl and set it aside for 15 minutes.

Stretch and fold: Place a small bowl of water next to the mixing bowl. Dip your fingers in the water (to keep dough from sticking to them) and lift an outer section of the dough, pulling up towards the ceiling, and folding and pressing into the center of the dough. Repeat this motion, grabbing a new section of dough each time, moving around the dough until all side have been pulled up and pressed into the center. Cover bowl with a dry kitchen towel and allow dough to rest for 15 minutes.

Repeat this same stretch and fold 3 additional times (over the next 45 minutes). (this will help strengthen the gluten).

Refrigerate: After the 4th stretch and fold, cover the bowl with a lid of greased plastic wrap and refrigerate overnight (or at least 8 hours).

Add dough to pan: Coat the bottom of a **9x13" metal pan** with 1 1/2 tablespoons of olive oil. Remove dough from fridge and transfer to the pan. Gently stretch it to the size and shape of the pan, (it doesn't need to fit the corners perfectly), careful not to handle it too much.

Rise at room temp: Cover pan with a dry kitchen towel and allow dough to rest at room temperature and rise for 3 to 4 hours.

Dimple Dough: Preheat oven to 475 degrees F (245 C). Lightly coat your fingers in oil. Starting at the end of the pan nearest you, press your fingertips gently into the dough until they reach the bottom of the pan, creating dimples throughout the top of the dough.

Topping: Drizzle 1 1/2 Tablespoons olive oil evenly over the dough; Sprinkle with flakey sea salt (and rosemary, if desired).

Bake focaccia for 20 minutes, until golden. Remove from oven and transfer to a wire cooling rack.