

focaccia

yield: 12"x18" pan of focaccia



materials

<input type="checkbox"/> 685g 105-115F water (~3c)	<input type="checkbox"/> 2 tbsp dry active yeast	<input type="checkbox"/> 113g honey (~1/4c)
<input type="checkbox"/> 2 tsp kosher salt	<input type="checkbox"/> extra-virgin olive oil	<input type="checkbox"/> sea salt
<input type="checkbox"/> 1130g unbleached all-purpose flour, divided (~9 1/3c)		<input type="checkbox"/> medium bowl
<input type="checkbox"/> plastic wrap	<input type="checkbox"/> rimmed baking sheet	<input type="checkbox"/> large bowl
<input type="checkbox"/> stand mixer (optional)		

methods

1. in medium bowl, dissolve yeast & honey in warm water
2. wait for mixture to foam (no foam? discard & start over)
3. add 905g flour & kosher salt to foaming mixture
4. mix thoroughly by hand or with paddle attachment on stand mixer
5. knead dough until smooth & elastic (~5 min) on floured surface
6. knead in remaining flour as necessary to prevent sticking

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7. transfer dough to well-oiled large bowl & turn to coat dough with oil
8. cover with plastic wrap & leave at room temperature until doubled in size (~1hr)
9. punch down dough & fold over several times
10. cover & allow dough to rise again at room temperature until doubled in size (~1hr)
11. punch down & press evenly into well-oiled, rimmed baking sheet
12. preheat oven to 450F
13. allow dough to rise at room temperature (~1hr)
14. dimple dough evenly by pressing fingertips into dough all the way to baking sheet
15. coat focaccia with olive oil using pastry brush & sprinkle lightly with sea salt
16. bake on center rack for 15 minutes (until top starts to set)
17. brush once more with olive oil
18. bake for additional 10-15 minutes until top is golden brown
19. cool in pan on wire rack
20. serve at room temperature

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