

How To Make Focaccia

Jacob · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

3 hrs

Description

This is such a fun and versatile bread to make I went with a simple but classic rosemary and sea salt topping but a web search for focaccia will turn up more than just the definition Youll see dozens of different and delicious toppings with which to accessorize your slab

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 cup warm water (105 degrees F/41 degrees C) - 6 tablespoons extra-virgin olive oil
- divided - $\frac{3}{4}$ teaspoon salt - $\frac{1}{4}$ cup semolina flour - 2 teaspoons minced fresh rosemary (Optional) - 2 $\frac{3}{4}$ cups bread flour
- divided - 1 teaspoon extra-virgin olive oil - 3 tablespoons extra-virgin olive oil
- divided - 2 teaspoons minced fresh rosemary (Optional) - 1 teaspoon coarse sea salt
- or to taste

Instructions

1. Whisk yeast with warm water in a mixing bowl; whisk in 2 tablespoons olive oil
2. salt
3. semolina flour
4. and 2 teaspoons rosemary until thoroughly combined. Mix in 2 1/2 cups bread flour
5. using a wooden spoon
6. until dough is too stiff and sticky to mix. Turn dough out onto a floured work surface. Knead
7. dusting with remaining 1/4 cup bread flour as needed
8. until dough is soft
9. smooth
10. and slightly elastic
11. 2 to 3 minutes. Drizzle dough with 1 tablespoon olive oil
12. spreading oil over the dough. Knead briefly
13. about 2 minutes
14. to incorporate olive oil. Repeat with 1 more tablespoon oil. Knead 2 or 3 more minutes to incorporate olive oil. Drizzle dough with 1 more tablespoon oil and knead in as before. If dough seems too sticky
15. knead in a little more flour. Knead until dough is soft
16. smooth
17. and elastic
18. 1 to 2 more minutes (7 to 8 minutes total kneading time). Drizzle 1 more tablespoon olive oil into a large bowl
19. place dough into bowl
20. and turn dough in bowl several times to coat with oil. Cover bowl with aluminum foil and let rise in a warm place until doubled
21. 1 to 2 hours. Coat a sheet pan lightly with 1 teaspoon olive oil. Turn dough into pan and press gently into a rough rectangular shape using your fingers
22. pressing out air bubbles. Cover sheet pan loosely with plastic wrap and let rest 15 to 20 minutes to relax the gluten. Drizzle 1 tablespoon more olive oil onto the dough
23. spread oil onto dough
24. and poke 3 or 4 oil-covered fingers deeply into the dough to make dimples all over the surface. Poke holes all the way down to the bottom of the pan. Fill in any spaces with holes until entire surface is covered with dimples. Let rise until nearly doubled
25. about 45 minutes. Preheat oven to 475 degrees F (245 degrees C). Sprinkle 2 teaspoons minced rosemary over top of dough. Drizzle 1 more tablespoon olive oil onto the surface of the dough and brush on very lightly to avoid moving the rosemary. Sprinkle with sea salt. Bake in the preheated oven until focaccia loaf is lightly golden brown
26. about 15 minutes. Brush 1 last tablespoon olive oil onto the loaf. Transfer to a rack and let cool before cutting. Ashley Hurd Chef's Notes As with all dough recipes
27. you may need a little less or little more flour. The total weight I added was about 12 ounces. This will work with just all-purpose flour
28. but I prefer the bread flour and semolina. There are dozens of different and delicious toppings with which to accessorize your slab. A few of my favorites would be chopped olives
29. caramelized onions
30. and sliced grapes.