



Easy Focaccia

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Parmesan and rosemary add a delicious flavor and aroma to this soft chewy bread

Ingredients

- - 1 ½ cups bread flour - 1 ½ cups unbleached all-purpose flour - 2 teaspoons salt - 1 tablespoon white sugar - 1 (.25 ounce) package instant yeast - 1 ½ cups warm water (110 degrees F/45 degrees C) - 3 tablespoons extra virgin olive oil
- divided - 2 tablespoons chopped fresh rosemary - 2 tablespoons grated Parmesan cheese

Instructions

1. Stir together both flours and salt in a large
2. stoneware bowl. Make a well in the center of the flour mixture; sprinkle sugar and yeast into the well. Carefully pour the water into the well. Let stand until the yeast begins to act
3. about 5 minutes. Pour 2 tablespoons oil into the well. Stir the center of the mixture with a wooden spoon
4. gradually widening the area you are stirring to incorporate all the flour. Turn dough out onto a floured surface
5. and knead just until smooth. Keep the dough soft. Pour 1/2 teaspoon oil into a clean bowl. Place the dough in the bowl
6. turning once to oil the top. Cover and let rise until doubled
7. 30 to 45 minutes. Grease a baking sheet with 1 teaspoon oil. Punch the dough down and transfer to the prepared baking sheet. Gently press dough out to a thickness of about 1/2 inch. Pour the remaining 1 1/2 teaspoons oil over the top of the dough. Use the handle end of a wooden spoon to dimple the dough at 1 1/2 inch intervals. Sprinkle with rosemary and Parmesan cheese. Place in a cold oven on the center shelf. Place a flat pan of hot water on the shelf below the bread. Let rise until doubled in size
8. 20 to 25 minutes. Turn the oven to 375 degrees F (190 degrees C). Bake the focaccia until browned on top
9. 20 to 25 minutes. Remove from the pan
10. and cool on a wire rack. Serve warm. Editor's Note: In addition to its different name
11. the magazine version of this recipe may be slightly different than the online version. Please follow directions carefully for whichever version you are using.