

Sourdough Focaccia alla Genovese

Jacob · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

5 hrs 45 mins

Description

Classic Genovese focaccia made without commercial yeast I adapted this recipe during the Covid19 lockdown Using a mother dough gives the taste an edge commercial yeast just cant achieve I do the second rise overnight This way it will be ready to bake for lunchtime

Ingredients

- - 2 ½ cups high-protein bread flour (such as King Arthur Flour®)
- divided - 1 cup water
- divided - ¾ cup sourdough starter discard
- at room temperature - 6 tablespoons extra-virgin olive oil
- divided
- or as needed - 1 teaspoon fine sea salt - 1 tablespoon water - 12 pitted green olives - 6 cherry tomatoes
- halved - 1 sprig fresh rosemary - ½ teaspoon flaked salt

Instructions

1. Mix 1/2 cup bread flour
2. 1/4 cup water
3. and sourdough discard together with a wooden spoon. Add a little flour to the bowl of a stand mixer. Add starter mixture and allow to rise in a warm area
4. without direct sunlight
5. until doubled in size
6. about 2 hours. Attach dough hook and begin to mix the starter. Add remaining flour
7. 3 tablespoons oil
8. and 1 teaspoon salt. Mix in enough of the remaining water until dough pulls from the sides of the bowl and forms a ball; you may not need the full 3/4 cup. Knead dough in the mixer for 5 minutes. Transfer dough to a work surface and knead by hand for 5 minutes. Score and cover with a cloth. Allow to rise in a draft-free place until doubled in volume
9. at least 2 hours
10. and up to overnight. Lightly oil a shallow 12x16-inch baking pan. Knead dough for 5 minutes. Spread into the pan using your hands. Whisk 1 tablespoon oil and 1 tablespoon water together. Sprinkle a little bit over the focaccia. Cover with plastic wrap and let rise until doubled in height. Preheat the oven to 400 degrees F (200 degrees C). Push into the focaccia with your fingertips
11. leaving indentations about 1 1/2 inches apart. Evenly distribute olives and cherry tomatoes on top
12. pushing them into the dough. Sprinkle rosemary leaves and flaked salt on top. Sprinkle a little more of the oil-water mixture on top. Bake in the preheated oven until browned and cooked through
13. 20 to 25 minutes. Drizzle olive oil on top before serving.