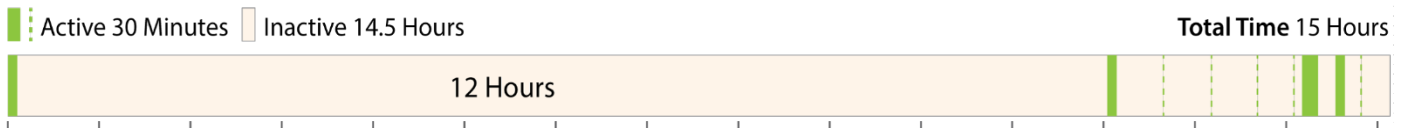


Easy Focaccia

This recipe is perfect for newcomers to bread making. It does not require a mixer, kneading, or tricky shaping skills. Just a little stirring and folding of ingredients with a spatula is all that is necessary to produce an impressive flatbread with a deliciously crispy base.

Yield: Two round or one rectangular focaccia.

Timing: Allow about 15 hours including an overnight ferment.



Starter

Ingredients	Volume	Grams	Ounces
Unbleached all-purpose flour*	½ C	80	2.8
Instant yeast	¼ tsp	0.8	0.03
Water, lukewarm	⅓ C	80	2.8

*Measure flour by dipping the cup into a container, then removing the excess with the flat side of a knife.

Main Dough

Ingredients	Volume	Grams	Ounces
Unbleached all-purpose flour*	2 ½ C	355	12.5
Instant yeast	1 tsp	3	0.1
Water, lukewarm	1 ¼ C	296	10.5
Salt	1 tsp	6	0.2

*Measure flour by dipping the cup into a container, then removing the excess with the flat side of a knife.

Topping

Ingredients	Volume	Grams	Ounces
Olive oil	4 T	54	1.9
Salt	½ tsp	3	0.1
Rosemary, fresh (optional)	1-2 sprigs		

Equipment: Brød and Taylor Folding Proofer & Slow Cooker, two 9" / 23 cm round pans or one 9" x 13" / 23 x 33 cm rectangular pan, either non-stick or lined with parchment.

Mixing and Fermenting the Starter. Set up the Proofer with water in the tray and the temperature at 75 °F / 24 °C. In a large bowl, mix the starter ingredients into a smooth batter, then scrape down the sides of the bowl. Put the starter in the Proofer and let it ferment for 12 hours.

Mixing and Fermenting the Main Dough. Set the Proofer to 80 °F / 27 °C and make sure that the water tray is filled. Add all main dough ingredients to the bowl of fermented starter and mix thoroughly. The dough will be very wet and sticky. Allow to rise for 2 hours in the Proofer.

Folding the Dough. During the 2-hour rise, put the dough through three folding sessions, ideally about 30 minutes apart. For each session, leave the dough in the bowl and use an oiled spatula to gently lift and fold sections of dough. Turn the bowl 90 °degrees after each fold, folding and turning the bowl a total of 8 times for each session.

Getting Ready to Bake. After the last folding session, preheat the oven to 500 °F / 260 °C and place a rack in the lower third of the oven. If pan(s) do not have a non-stick coating, line the bottoms with parchment. Pour half the olive oil into the pan(s) and spread evenly to coat the sides and bottom. Sprinkle half the salt evenly over the oil.

Dividing and Resting the Dough. If using two 9" / 23 cm round pans, scrape the dough onto a lightly floured (or oiled) surface. Using an oiled knife, cut the dough into two halves. With oiled hands, gently tuck the edges under to shape into two balls of dough. Place each ball in an oiled round pan, turn to coat with olive oil, and allow resting for 10 minutes.

Alternatively, if using one 9" x 13" / 23 x 33 cm pan, scrape the dough out onto the oiled pan. Coat the top with a little olive oil and allow resting for 10 minutes.

Shaping the Dough. With oiled hands, gently stretch the dough out to the edges of the pan(s). If the dough resists stretching, let it rest 5 minutes longer and continue stretching. Spread the remaining oil, salt evenly over the dough, and add the rosemary if desired. With oiled fingers, dimple the dough deeply all over, pressing down until fingers just touch the bottom of the pan.

Baking the Focaccia. Load the focaccia into the oven and reduce the temperature to 450 °F / 232 °C. Bake until golden brown on both the top and underside, about 20 minutes. If necessary, rotate pans halfway through baking for even browning. Cool on a wire rack for 10 minutes, and then transfer the focaccia from the pans to a cutting board. Brush any oil left in the pans over top. Slice and serve.

Alternative Timing

If you would like to bake the focaccia in the evening, it is easy to chill the starter. After the starter has fermented overnight for 11 hours, cover and refrigerate. Remove the starter from the refrigerator about 4 hours before serving and allow it to warm in the Proofer at 75 °F / 24 °C for 1 hour. Then follow the directions above to mix and fold the main dough and bake the focaccia.