

Gluten-Free Focaccia

By Domenico Tolomeo

Don't let the batter-like consistency of this high-hydration dough fool you— this focaccia has the same flavor and texture as traditional focaccia, minus the gluten!

Yield: 2- 10x14in focaccias

Prep Time: 2 hr

Bake Time: 15 min

Ingredients:

Dough

- 1kg (10 cups) Caputo Gluten Free Flour
- 10g (2 teaspoons) baking soda
- 20g (5 1/2 teaspoons) Caputo Lievito Dry Yeast
- 800g (3 1/3 cups) water
- 25g (4 1/2 teaspoons) salt
- 35g (1 3/4 tablespoons) Olitalia Extra Virgin Olive Oil (plus extra for topping)
- Desired toppings



Instructions:

1. Mix the Caputo Gluten Free Flour, baking soda, and Caputo Lievito Dry Yeast together in a spiral mixer or stand mixer with a paddle attachment for 2-3 minutes.
2. Add the water and mix on a slow speed for 3 minutes.
3. Add the salt and mix for 3 minutes, then add the extra virgin olive oil and mix for an additional 4 minutes.
4. Using a latex glove coated with olive oil, remove the mixing bowl from the mixer and cover it with plastic. Let the dough rest in the fridge for 30 minutes.
5. After at least 30 minutes, remove the dough from the fridge and ball it into 790g balls for a 10x14 Detroit-style pan. Make sure to brush the pan with extra virgin olive oil and coat the top of the dough with extra virgin olive oil.
6. Stretch out the dough until it touches all sides and corners of the pan. Cover it with plastic and let it sit in a warm spot for 1 hour to rise.
7. After the dough has risen, remove the plastic and add any desired toppings. Then cover and let rest in a warm place again for 30 minutes.
8. Pre-heat your oven to the highest possible temperature (usually 550F). Once heated, place the pan in the oven and bake for 10-15 minutes until golden brown.
9. Once it's finished and has a consistent golden-brown color, remove it from the pan and let it rest on a cooling rack for 10 minutes.
10. Serve and enjoy!