

Emile Henry 
FRANCE



Homemade
focaccia



— Produced exclusively in France, in the southern region of Burgundy, your Focaccia Baker is guaranteed for 10 years from the date of purchase.

To ensure your guarantee is properly effective, please register your purchase with our quality control department by visiting www.emilehenryusa.com/pages/warranty



Our guarantee covers all product manufacturing or quality defects, when used under normal domestic conditions, and in accordance with the use and care instructions detailed in this booklet. May we also remind you that any variations in the appearance are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your baker. This guarantee does not cover the consequences of incorrect use of the product (see the recommendations in this booklet). Our products have been tested in our laboratory and are subject to rigorous quality control by our own teams.



MERCI

Thank you for your trust in our products.

You have purchased the Emile Henry Focaccia Baker!

Made from natural clay and durable materials, it allows you to bake beautiful, golden and light focaccia with a thin crispy crust, and other flat breads or thick-crust pizza.

Focaccia, a type of flatbread that originated in Italy – so appreciated for its thin crust and its soft, airy texture – can be enjoyed at any time of the day, plain as a snack, served as appetizer bites, as flatbread sandwiches or to make thick crust pizza.

Many variations can be found all over Italy: focaccia barese, sarda, messinese... There is also a sweet version. But the most widespread remains the focaccia from Genoa.

ABOUT YOUR FOCACCIA BAKER

ADVICE FOR USE & BEST RESULTS

- Before using your dish for the first time, remove all labels from the product. Wash the baker using a mild soap.
- The Focaccia Baker is designed for use in a traditional oven.
- Never use your Focaccia Baker on a direct source of heat (gas, electric etc.). You can, however, use it on the barbeque grill, which diffuses heat evenly all over the surface of the dish. For best results, make sure you close the barbeque lid during cooking.
- Thanks to its highly resistant glaze, you can use metal utensils without scratching the surface.
- When the Focaccia Bread Baker is hot, do not place it in contact with anything cold, such as cold water or a cold surface. When you take it out of the oven, place it on a neutral surface, such as a wooden board or cloth.

CARE

If, when cleaning it, you find that some residue will not come off, soak it in hot water and white vinegar before placing in the dishwasher.

Our ceramic is highly resistant and produces excellent culinary results. However, it can break if it is dropped or subject to violent impact. So please handle it carefully.

PREPARATION AND COOKING

For best results and to obtain a golden and crispy focaccia, preheat your oven to 410°F for at least 15 minutes. It needs to be very hot when you put the Focaccia Baker inside.



For more products and use and care instructions, please visit www.emilehenryusa.com



Italian Focaccia Bread

There is a lot of water in this dough. Water is added two times to the dough and once to the brine, creating a very high hydration level. The water helps produce a light, airy, pillowy dough.

DIRECTIONS

1. Prepare the dough. Dissolve the yeast and the sugar in 1/2 cup of lukewarm water. Wait for foam to form on the surface of the water. If needed, place the glass in a warm spot for 5-10 minutes.
2. Meanwhile, place the flour in a mixing bowl and make a well in the center. Pour 3/4 of a cup of lukewarm water into a graduated measuring cup and stir in the salt.
3. Pour the prepared 1/2 cup of water/yeast into the well in the flour and delicately mix with your fingertips. Slowly and gradually add the 3/4 cup of salted lukewarm water, adding a little additional water if needed.
4. Knead for a few minutes until the dough is soft. At this stage, its texture should be easy to work and not sticky. Make a ball and coat it with olive oil.
5. Let the dough rest for 30 minutes.
6. Grease the baker with the olive oil and spread out the dough with your fingers, ensuring that it fits snugly against the edges of the baker.
7. Let it rest for another 30 minutes.
8. Use your fingertips to make small indentations all over the surface of the dough by lightly pressing.
9. Prepare the brine by mixing the olive oil with 1/4 cup of water and the salt.
10. Coat the dough with the brine and let it rest for 1 hour.
11. Preheat the oven to 425°F at least 15 minutes ahead of time. The oven must be hot when you put the focaccia in.
12. Bake for 15-20 min. When you remove it from the oven, brush it with 1 tablespoon of oil, then sprinkle with salt.

Plain focaccia can be served as an appetizer or first course, alongside hummus, cheese, preserves and/or a large mixed salad.



Easy Focaccia Recipe

DIRECTIONS

1. Whisk the yeast, the honey, and 2 1/2 cups lukewarm water in a bowl. Let sit 5-10 minutes until foamy.
2. Add the flour and the salt, and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.
3. Pour 4 tablespoons extra-virgin olive oil into a big bowl. Transfer dough to the bowl and turn to coat with oil. Cover with a silicone lid or plastic wrap and leave to rise (3h to 4h) at room temperature until doubled in size and looking bubbly.
4. Generously butter the Focaccia Baker and pour 1 tablespoon extra virgin olive oil into the center.
5. With a fork in each hand, gather up the edges of dough farthest from you, lift up and over into center of bowl. Give the bowl a quarter turn and repeat the process. Do this two more times to deflate the dough while forming a rough ball.
6. Transfer dough ball to the baker and pour over any oil left in the bowl. Turn the dough to coat it in oil.
7. Let rise, uncovered, in a dry, warm spot until doubled in size (1.5h to 4h).
8. Place a rack in middle of oven and preheat to 450°F. Poke the dough with your finger to check if it is ready. It should spring back slowly, leaving a small visible indentation.
9. Lightly oil your hands and gently stretch out the dough to fill the pan to the edges. Dimple the focaccia all over the surface with your fingers, to create deep depressions in the dough (reach your fingers all the way to the bottom of the pan).
10. Drizzle remaining 1 tablespoon extra virgin olive oil over the dough and sprinkle it with the flaky sea salt and bake 20-30 minutes until puffed and golden brown all over.
11. Melt the butter in a small saucepan over medium heat. Remove from heat. Peel and grate the garlic and add to pan. Return to medium heat and cook, stirring often, until garlic is just lightly toasted, 30-45 seconds.
12. Brush garlic butter all over the focaccia surface, slice into squares or rectangles and serve.

🕒 Preparation time	30min
⌚ Rest time	2h
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- Extra virgin olive oil

[Brine]

- 1/4 cup extra virgin olive oil
- 1/4 cup water
- 1 tsp salt

🕒 Preparation time	10min
⌚ Rest time	4-5h
🕒 Bake time	20-30min

[For 10-12 people]

INGREDIENTS

- 1 1/4 oz. envelope active dry yeast (about 2 1/4 tsp)
- 2 tsp Honey
- 2 1/2 cups lukewarm water
- 5 cups all-purpose flour
- 5 tsp salt
- 6 Tbsp extra-virgin olive oil, divided, plus more for hands
- 4 Tbsp unsalted butter, plus more for pan
- 2 garlic cloves
- Flaky sea salt



Italian Focaccia Bread with Potatoes and Kale

🕒 Preparation time	40min
⌚ Rest time	2h
🕒 Bake time	15-20min

[For 6-10 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- Extra virgin olive oil

[Brine]

- 1/4 cup virgin olive oil
- 1/4 cup water
- 1 tsp salt

[Potato Layer]

- 2 small red potatoes
- 2.5 cups chopped kale
- 2 Tbsp nutritional yeast
- 2 garlic cloves
- 1 lemon
- 2 Tbsp slivered almonds
- 1 cup extra virgin olive oil
- Salt and pepper

[Pesto]

- 2.5 cups chopped kale
- Juice from 1 lemon
- 2 Tbsp nutritional yeast
- 2 garlic cloves
- 2 Tbsp slivered almonds
- 1 cup extra virgin olive oil
- Salt and pepper

DIRECTIONS

1. Follow the first eight steps of the “Italian Focaccia Bread” recipe.
2. Prepare the brine by mixing the olive oil and 1/4 cup of water only. Adding any salt could blacken the potatoes.
3. Slice the potatoes thinly and place them on top of the dough to bake them together.
4. Coat the dough with brine, then let it rest for 1 hour.
5. Preheat the oven to 425°F at least 15 minutes ahead of time. The oven must be hot when you put the focaccia in.
6. Sprinkle with salt and bake for 15-20 minutes.
7. While the focaccia bakes, prepare the pesto by blending in a food processor or blender: the kale, lemon juice, almonds, yeast, salt and olive oil.
8. When you take the focaccia out of the oven, brush it with 1 tablespoons of olive oil and sprinkle with salt.
9. Allow the focaccia to cool, then garnish with the pesto.

The focaccia goes nicely with a small green salad.



Italian Focaccia Bread with Pistachio Pesto

🕒 Preparation time	40min
⌚ Rest time	1h & 40min
🕒 Bake time	20min

[For 6 people]

INGREDIENTS

[Dough]

- 3 cups bread flour
- 4 tsp active dry yeast (according to room temperature)
- 1 tsp sugar
- 1/2 cup lukewarm water
- 3/4 cup lukewarm water
- 1/2 Tbsp coarse sea salt
- Extra virgin olive oil

[Brine]

- 1/4 cup extra virgin olive oil
- 1/4 cup water
- 1 tsp salt

[Pistachio pesto]

- 4 cups of lightly packed basil
- 5 sprigs of mint
- 1/2 cup unsalted shelled pistachios
- 1/2 cup grated parmesan cheese
- 1/2 cup olive oil
- 3 peeled garlic cloves
- Salt, freshly ground black pepper

DIRECTIONS

1. Follow the first eight steps of the “Italian Focaccia Bread” recipe.
2. Prepare the brine by mixing the olive oil with the 1/4 cup of water and the salt.
3. Coat the dough with the brine and let it rest for 1 hour.
4. Prepare pesto by blending in a food processor or blender: the basil, mint, pistachios, parmesan, olive oil, garlic, salt and pepper until smooth.
5. Preheat the oven to 425°F at least 15 min ahead of time. The oven must be hot when you put the focaccia in.
6. Bake for 15-20 minutes. When you remove it from the oven, allow to cool then brush it with pistachio pesto and sprinkle with sea salt.

Pull Apart Focaccia... To achieve the pull apart look of your focaccia bread like in the image above, use a spatula or flat utensil to cut deep horizontal lines diagonally in the top of the dough before cooking.

Why not take a look at...

OUR BREAD CLOCHE

The result of over two years' research, our Bread Cloche is perfect for making good homemade bread. The curve of its lid exactly recreates the dome of traditional bread ovens, to give the bread the correct humidity level as it bakes. Our innovative refractory ceramic produces a generous crust and a firm, airy inside.



OUR OVEN DISHES

Our ovenware adds a splash of generous color to your favorite recipes. Made from HR (High Resistance) ceramic, they diffuse the heat evenly and are perfect for controlled, natural cooking. They are resistant to thermal shocks, and can be placed directly in the oven from the freezer.



OUR TAGINES

This versatile and handsome vessel features a tall, conical lid that locks in aromatic steam and continuously bastes. This cooks foods in their own juices which layers and creates depth of flavor - a great feature and technique for any type of stew or braised recipe. Made from proprietary HR Ceramic, the tagine is designed for stovetop, broiler, oven, microwave, or grill.



OUR BAKING DISHES

Our baking dishes cook your favorite meals and desserts gently and evenly, and show them off in an attractive presentation. Made from HR® (High Resistance) ceramic, they can be used in a traditional oven, microwave, freezer and dishwasher without risk of damage.



OUR PIZZA STONE

Our Pizza Stone is an innovative baking dish made from refractory ceramic, which reproduces the baking conditions of a traditional pizza oven. Pre-heat it in the oven then slide your pizza on top and cook for 10-12 minutes. You will have a delicious pizza with a crisp, golden crust!



OUR STEWPOTS

Thanks to our innovative Flame® ceramic, our stewpots retain all the benefits of cooking in an earthenware pot: gentle, even cooking, simmering to perfection and bringing out all the flavours of your recipe. They can be used on all types of stove (except on induction hobs) and in the oven.



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For six generations, our teams have passed on our passion for the Art of Earth and Fire in order to produce the high quality ceramics that bear testament to a savoir-faire of over 150 years. We are proud to put our experience to the service of those who create delicious homemade recipes.

The Emile Henry team wishes you many happy culinary moments!



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