

Sourdough Focaccia

Ingredients:

- 500 g bread flour (4 cups) * [see note]
- 400 g water (1 $\frac{2}{3}$ cups)
- 100 g active starter ($\frac{1}{2}$ cup)
- 10 g salt (1 $\frac{1}{2}$ tsp)
- Olive oil, for drizzling
- Toppings of choice

Directions:

- 1) **Mix** together the flour, water, starter, and salt. Cover the dough with a lid, damp towel, or plastic cling wrap and let it rest for 30 minutes.
- 2) **Strengthen the dough:** Thirty minutes after mixing, begin four sets of folds, spaced thirty minutes apart. I prefer coil folds for this bread, as it is a fairly wet dough.
 - To coil fold the dough: Pull the dough up from the middle, stretching up as far as it will go. Then, fold the dough under itself in each cardinal direction before covering the dough and allowing it to rest once more.
- 3) **Bulk fermentation:** After folds are complete, allow the dough to rest until it has increased in volume by about 50% and is showing nice bubbles on top.
- 4) **Shape:** Oil a 9X13 baking dish generously with olive oil and dump the proofed dough into it. (*I also use parchment paper underneath the oil and the dough, as my dough likes to stick to the sides of my baking dish, but this is not necessary.*) If needed, stretch the dough out slightly to mostly fill the container.
- 5) At this point, you can refrigerate the dough until the next day or let it rest once more until it is finished proofing.
- 6) **Final proof:** The next day, remove the dough from the refrigerator and let it rest until it is very puffy, bubbly, and filling up the pan. The dough should approximately double in size, 5-8 hours. I let mine proof for 7 hours at a room temperature of approximately 70 F. If you did not place your dough in the refrigerator, this will only take 2-4 more hours.
- 7) Preheat your oven to 450 F.
- 8) Generously pour olive oil over the top of the focaccia. You can top the focaccia with your toppings before or after you dimple the dough, depending on the toppings you choose. (*I find smaller toppings, like rosemary and sea salt, are best topped before dimpling while larger toppings, like cheese cubes or olives are best pressed in after dimpling.*) Dimple the dough all over with your fingertips. Do not worry about being careful or messing anything up. Dimple every spot you can find. If you did not already top the focaccia,

press the toppings into the dough. TIP: Oil the toppings to keep them from burning in the oven.

9) **Bake** the focaccia for 30 minutes. The internal temperature should reach 190 F.

10) Cool for 15 minutes before slicing.

11) **Enjoy!**

12) **How to store:** This bread is best enjoyed fresh and may or may not store well, depending on the toppings. Sea salt will dissolve if any moisture makes it into the container it is being stored in, and certain toppings will not keep on the counter. Use discernment when choosing how to store your focaccia. Store on the counter, in the fridge, or sliced and in the freezer, depending.

To reheat: Toast 2-3 minutes from room temperature, or 4-5 minutes from frozen. I do this in my air fryer at 400 F.

Notes:

- This recipe is relatively high in hydration. Because of this, bread flour is incredibly important for success. If your dough is not coming together through folds, it is likely that your flour is not strong enough. Bread flour works wonders in this type of dough. If bread flour is not an option, add more flour than what this recipe calls for.