

Gluten-Free Sourdough Focaccia

Ingredients:

- 20 g whole psyllium husk
- 450 g filtered water
- 225 g GF sourdough starter (*I use white rice*)
- 215 g brown rice flour
- 120 g potato starch
- 10-12 g salt

Directions:

- 1) Whisk together the psyllium husk and the water. Let it sit for five minutes, until it thickens.
- 2) Add the GF sourdough starter; whisk to incorporate.
- 3) Next, add the dry ingredients. Mix everything well to form a dough.
- 4) Transfer the dough to an 8-inch springform cake pan or a 9-inch square casserole dish, shaping the dough so the top is smooth and flat and the dough embraces the contours of the pan.
- 5) Cover and let the dough rest for 5-6 hours. It will not double, but will become puffy and should increase in size by about ½ inch.
- 6) Preheat your oven to 425 F.
- 7) Top the dough with olive oil + your favorite toppings.
- 8) Dimple the dough with your fingertips, then bake for 40 minutes.
- 9) Let the focaccia cool completely on a cooling rack before storing.
- 10) Enjoy!
- 11) **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.