

Chicken Parmesan Focaccia Sandwich

For the focaccia dough:

- 500 g [Hayden's Flour Mill Artisan Bread Flour](#)
- 425 g water (use 400 g for other white flours, such as King Arthur)
- 75 g active starter (use 100 g for other white flours, such as King Arthur)
- 10 g salt

For the chicken:

- 2 chicken breasts, large (about 1 ½ lbs)
- ½ cup all-purpose flour (80 g)
- 1 tbsp Italian seasoning (7 g)
- 1 tsp salt (5 g)
- ½ tsp pepper (1 g)
- 3 large eggs, beaten until frothy
- ⅔ cup breadcrumbs (100 g)
- ⅔ cup freshly shredded parmesan cheese (55 g)
- Oil, for frying

For the focaccia topping:

- Olive oil
- Flaky salt
- Basil (coated in oil, if fresh [to prevent burning])
- Sliced or shredded mozzarella (you can put this on top of the focaccia or inside the sandwich)

Other ingredients:

- Marinara sauce

Directions:

Make the focaccia dough.

- 1) **Mix** together the flour, water, starter, and salt. Mix for five minutes, until no dry bits of flour remain and gluten development has begun. Cover the dough with a lid, damp towel, or plastic cling wrap and let it rest for thirty minutes.
- 2) **Strengthen the dough:** Thirty minutes after mixing, begin four sets of folds, spaced about 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. 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.

Arrange and bake the focaccia.

- 7) Preheat your oven to 450 F.
- 8) Generously pour olive oil over the top of the focaccia. Add flaky salt and dried basil, then dimple the focaccia all over.
- 9) **Bake** the focaccia for 30 minutes, until the internal temperature registers 200 F. Add mozzarella cheese in the last five minutes of baking, if desired.
- 10) Cool for 15 minutes before slicing.

Make the chicken.

- 11) Slice two chicken breasts in half lengthwise, to make four cutlets of equal thickness.
- 12) Pound each cutlet out to about 1/3 inch thickness.
- 13) In a shallow bowl, whisk together the flour, Italian seasoning, salt, and black pepper. In a second bowl, beat the eggs until frothy. In a third bowl, stir together the bread crumbs and parmesan cheese.
- 14) Dip both sides of each chicken cutlet into the flour, tapping off the excess. Then, dip in the beaten eggs, letting excess egg drip off. Finally, dip into the cheesy breadcrumbs, pressing the cutlets into the breadcrumbs to ensure a thick, even coating of crumbs.
- 15) Heat a large, non-stick pan over medium heat and add enough olive oil to lightly coat the bottom of the pan. Once the oil is hot, add the chicken cutlets in batches, cooking two to three minutes per side, or until the internal temperature registers 165 F (74 C) and the outside is nicely browned.

Assemble.

16) After the focaccia has cooled enough to handle, slice it in half lengthwise and add your chicken cutlets and marinara sauce to the center. Optionally, add more mozzarella cheese.

17) Enjoy!