

Hawaiian Sourdough Focaccia Dinner

Focaccia Dough:

- 500 g bread flour (4 cups; I used [Hayden Flour Mills Artisan Bread Flour](#) in this recipe)
- 400 g water (1 $\frac{2}{3}$ cups)
- 100 g active starter ($\frac{1}{2}$ cup)
- 10 g salt (1 $\frac{1}{2}$ tsp)

Butter Sauce:

- 1 stick ($\frac{1}{2}$ cup; 113 g) melted butter
- 1 $\frac{1}{2}$ tbsp dijon mustard
- 1 tbsp onion powder
- 1 tbsp poppy seeds
- $\frac{1}{2}$ tsp Worcestershire sauce

Topping:

- 1 boneless ham steak (.75-1 lb)
- 4 oz (115 g) Swiss cheese, shredded

Directions:

Make the focaccia dough.

- 1) Mix together the flour, water, starter, and salt in a bowl for about five minutes. The flour should be fully incorporated and gluten development should be initiated. Cover the dough with a lid, damp towel, or plastic cling wrap and let it rest for 30 minutes.
- 2) 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) After folds are complete, allow the dough to rest until it has increased in volume by about 50% (about 3 more hours at 70 F).

Make the butter sauce.

- 4) Whisk together all ingredients for the butter sauce in a small bowl.

Shape and proof the focaccia.

- 5) Generously brush the butter sauce all over the bottom (not the sides!) of a 9X13 baking dish. I love my [9X13 USA pan](#) for this, as I've found it is the only pan to which the focaccia does not cling during baking. Dump the proofed dough into the pan, stretching to mostly fill the container.
- 6) Brush the remaining melted butter sauce all over the top of the focaccia.
- 7) At this point, you can refrigerate the dough until the next day or let it rest once more until it is finished proofing.
- 8) **For refrigerated dough:** The next morning, 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, 5-7 hours at 70 F.

For room temperature dough: After shaping, let the dough rest again until it is very puffy, bubbly, and filling up the pan. The dough should approximately double in size, 4-5 hours at 70 F.

Top and bake the focaccia.

- 9) Preheat an oven to 450 F.
- 10) Add all of the diced ham steak to the top of the focaccia, dimpling all over.

NOTE: At this point, if you notice large bubbles coming to the surface *and popping*, this is a sign that the dough is either over-proofed or that it needed more mixing time in the beginning. The crumb will be denser, but the texture may still be light. You want to feel a very airy dough with a few bubbles that come to the surface (and do not pop) during dimpling.
- 11) Bake the focaccia for 25-30 minutes. The focaccia should be baked through and brown, and the ham should be perfectly roasted and warm.
- 12) Pull the focaccia out of the oven and top all over with Swiss cheese.
- 13) Bake about five minutes more, until the cheese is melted, bubbly, and browned to your liking.
- 14) Cool the focaccia for 15-20 minutes before slicing. Enjoy!