

Focaccia Recipes

#1

RECIPE

(I used a 9" square pan)

400g Bread Flour

*280-320g Water

7g Salt

3g Instant Yeast

12g Olive oil

*Depending on flour absorbency and your preferred dough consistency, I used 320g water for this bake 🙏🙏

Toppings

Pesto

Ripevine 🍷

Sliced Garlic

Smoked Sea Salt

METHOD

Day 1

→ Mix water, flour, salt, instant yeast and olive oil well until all the flour is fully hydrated and no dry flour bits remain.

Let it sit for 30min.

→ 1 Set of stretch-and-fold

Rest 30 min

→ Do coil fold # 1

Rest 30min

→ Do coil fold # 2

Rest 30min.

→ Overnight fermentation in the refrigerator (up to 48 hours)

Day 2

SECOND PROOF

→ The next day, transfer the dough to a well-oiled or non-stick baking dish.

→ Proof until (almost) double.

→ Preheat oven at 230C.

→ Dimple and add desired toppings

→ Bake at 230 C for ~ 20-25 min.

#2

RECIPE

(I used a 9 x 13" pan)

Focaccia :

400g Bread Flour

*280-320g Water

7g Salt

3g Instant Yeast (OR 100g Levain)

15g Olive oil

*depending on your own comfort level

Red Pesto :

215g of sun-dried tomatoes

200g of red pepper, roasted

30g Basil leaves

2 garlic cloves, minced

75g of Pine nuts, toasted

50g of Parmesan, grated

60ml of olive oil

1 pinch salt

A dash of freshly grounded black pepper

Method to be continued in the pinned comment :)