

# Focaccia Bread

Ingredients	Metric	US
Bread flour	500 g	4 cups
Salt	10 g	1 ½ tsp
Instant yeast* or active yeast	3–8 g	1–2 ¼ tsp
Water	400 g	1 ¾ cups
Olive oil	30 g	2 tbsp
Extra olive oil for greasing bowl and pan	15–20 g	1 tbsp
Rosemary & flaky salt	optional	optional



## Instructions

1. In a large bowl, combine bread flour, yeast, salt, water, and olive oil. Mix until no dry spots remain; the dough will be very wet and sticky.
2. Cover and let rest until doubled and bubbly — see fermentation notes below for timing.
3. Generously oil a 9x13 inch pan. Scrape in the dough, pour a little oil on top, and turn to coat.
4. Let the dough rest in the pan for 2–3 hours, covered, until puffy and nearly doubled. It should fill the pan.
5. Drizzle more olive oil on top. Use oiled fingers to press deep dimples all over, then sprinkle with flaky salt and rosemary.
6. Preheat oven to 220°C (425°F). Bake for 20–25 minutes until golden and crisp at the edges.
7. Let cool in the pan for 10–15 minutes, then lift or slide out. Serve warm or at room temperature.

## Fermentation Notes

- Use 3 g yeast for best flavor
  - Rise at room temperature (21°C / 70°F) for 12–18 hours
  - Or refrigerate for 24–72 hours, then let come to room temperature before baking
- Use 5 g for a 4–6 hour rise or 7–8 g for a 1–2 hour rise
- ★ Slower fermentation gives better flavor and texture, but faster dough is still delicious

## Note & Storage

- Use good extra virgin olive oil — its flavor comes through clearly.
- Any preferred toppings can be added before baking.
- Store covered at room temperature for up to 2 days.
- Reheat slices in a 180°C (350°F) oven for 5–10 minutes to refresh.
- Focaccia freezes well. Wrap tightly and thaw at room temperature.