



DISCOVERING FOCACCIA!

Ligurian Focaccia

Number of Units	1
Unit Weight (grams)	~890
Total Weight (grams)	~890

12" x 16" flatbread

FINAL DOUGH

Ingredient	Baker's %	Weight (grams)	Volume
Organic Bread Flour	100.0	500.0	3 2/3 c
Water	70.0	350.0	1 1/2 c
Fine Kosher or Sea Salt	1.8	9.0	1 1/2 tsp
Active Dry Yeast	0.8	4.0	1 1/2 tsp
Extra Virgin Olive Oil	6.2	31.0	2 1/3 Tbsp
Total	178.8	894.0	N/A

TOPPINGS

Ingredient	Baker's %	Weight (grams)	Volume
Course Salt	N/A	N/A	to taste
Rosemary, roughly chopped (optional)	N/A	N/A	2 sprigs
EVOO	N/A	N/A	drizzle

PROCESS

	Data	Notes
Desired dough temp	72° F	
Mixer	Planetary	KitchenAid or similar
Mixing sequence	Low Speed; 1-2 min	Paddle attachment. Dissolve yeast in water. Add half of the bread flour. Mix until combined
	Low speed; 1-2 min	Change to dough hook. Add EVOO, Salt, and remaining bread flour. Mix to take-up.
Dough development	Initial	Medium speed; 2 min. Rest 5 min.
	Final	Low speed; 2 min more
Proofing/Baking Vessel	12" x 16" sheet pan	Brush lightly with oil, fit with parchment sheet, pour ~15g EVOO and distribute over paper
Shape	Round	
First fermentation	1 hour	
Walk-outs	2	
Walk-out timing	30 min	
Cold Fermentation	8–24 hrs	Bring to ambient temp 45 min before decorating
Décor & Dimple		Dimple if needed. Brush/spray with water, top with course salt and rosemary (optional). Finish with drizzle of EVOO.

Proofing	20–30 min	
Oven prep		Adjust rack to middle of oven
Baking temperature	400° F	
Baking time*	19–20 min	
Steam?	No	
Cooling time	~30 min	5 min in pan, then de-pan and cool 30 min on rack

**Baking time and temp can vary depending on oven.*