



FOCACCIA

Makes 1 Large Square

Ingredients

2 ¼ tsp	Active Dry Yeast
2 cups	Water, 100-115°
1 pinch	Sugar
2 tsp	Salt
4 ½ cups	All-Purpose Flour
4-5 Tbsp	Olive Oil
To Taste	Salt & Pepper

Equipment

- Stand mixer with dough hook
- Large prep bowl
- Plastic wrap
- Sheet tray

Directions

1. In a stand mixer bowl, dissolve yeast and sugar into water. Let stand 4-5 minutes.
2. Add flour and salt. Using a dough hook, knead dough in mixer, on low speed, for about 10 minutes or until smooth and elastic. Place dough into oiled bowl, cover, and let rise to almost twice the size (1 to 1 ½ hours).
3. Gently, punch down dough, hand-knead for a couple minutes, and return to bowl. Cover and let rise a second time until doubled in size (45 minutes).
4. Preheat oven to 475°
5. Spread a couple tablespoons of oil in the bottom of sheet tray. Punch down the dough and transfer to sheet tray. Spread the dough out until it almost completely covers the surface of sheet tray. Drizzle over remaining oil and season with salt and pepper. Let stand for 20 minutes in a warm place until the dough gets a bit puffy.
6. Place into oven for 20 minutes or until it starts to turn golden brown.