

ingredient variation

DIRECT FOCACCIA

TOTAL TIME Active 15 min Inactive 8 h	DDT 24–26°C/ 75–78°F	DIFFICULTY Easy: mixing Moderate: shaping	OVENS ★Deck ★Home ★Pizza Combi Convection	YIELD / SHAPES 1 lg loaf 2 med loaves 4 sm loaves
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INGREDIENTS				WEIGHT	VOLUME	%	NET CONTENTS		
①	Water	35 g	2 Tbsp	6.36			Ingredients	Weight	%
	Olive oil	17 g	3½ tsp	3.09			Flour	550 g	100
	Fine salt	11 g	2 tsp	2			Water	510 g	92.73
②	Water	475 g	2 cups	86.36			Fat	17 g	3.09
	Instant dry yeast	4 g	½ tsp	0.73			Salt	11 g	2
③	High-gluten bread flour	550 g	3¾ cups	100			Yeast	4 g	0.73
	Diastatic malt powder	1 g	¼ tsp	0.20			Diastatic malt powder	1 g	0.18
	Olive oil	as needed					Consume within 1 d, or freeze for up to 2 mo.		
	Yield	~1.00 kg							

For salt, flours, substitutions, and other notes, see pages x–xiii.

GENERAL DIRECTIONS

		PROCEDURE	NOTES	TIME		
				active/inactive		
MIX	by hand*	stir together ①, and set aside; dissolve ②, add ③, and mix to a shaggy mass; autolyse 20–30 min; add ④, and mix until homogeneous; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Hand Mixing, page 3-116	5 min / 30 min		
	by machine*	stir together ①, and set aside; dissolve ②, add ③, and mix on low speed to a shaggy mass; autolyse 20–30 min; mix on medium speed to low gluten development; turn the mixer speed down to low, and add ④; mix until homogeneous; mix on medium speed to medium gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Machine Mixing options, page 315	41–45 min		
BULK FERMENT	by hand*	4½ h total; 6 folds (1 every 30 min after the first hour); 30 min rest after final fold; keep covered throughout; check for full gluten development using the windowpane test	see How to Perform a Four-Edge Fold, page 26, and Gluten Development, page 3-89	5 min / 4½ h		
	by machine*	3 h total; 4 folds (1 every 30 min after the first hour); 30 min rest after final fold; keep covered throughout; check for full gluten development using the windowpane test		5 min / 3 h		
DIVIDE/SHAPE	divide	lg loaf do not divide	med loaf 500 g	sm loaf 250 g	see How to Divide Your Dough, page 27	0–2 min
	shape	pan-shaped	pan-shaped	pan-shaped	see Focaccia shaping instructions, page 5-90	1–3 min
FINAL PROOF	27°C / 80°F 65% RH	2–2½ h	1½–2 h	1–1½ h	stipple dough with fingertips before proof and again 1 h after proof has started; see Final Proofing Methods, page 3-212, and Calling Proof, page 3-220	3–5 min / 1–3½ h
	21°C / 70°F	3–3½ h	2½–3 h	2–2½ h		
SCORE		focaccia is stippled rather than scored, see page 3-253				
BAKE		see Focaccia Baking Times and Temperatures, page 316		drizzle with olive oil just before baking		8–45 min

TOTAL TIME *Choose by hand or machine by hand 20 min / 9 h 15 min
by machine 15 min / 8 h

Whether mixing by hand or machine, refrigerate the dough, covered, after the first fold. Since this dough contains a high percentage of yeast, we suggest keeping it in refrigeration during the entire bulk fermentation time so that it doesn't overproof. Take the dough out of refrigeration after the last fold so that it can come up to room temperature.

The dough is placed directly in the pan after it is divided. Pour olive oil generously over the entire surface of the dough, and stipple it with your fingertips before proofing, pushing the dough down and out so that it conforms to the shape of the pan. Don't force it so much that it begins to rip from your stippling. If it does, let the dough relax 10–15 min and then stipple again.