

## MODERNIST FOCACCIA

<b>TOTAL TIME</b> Active 15 min Inactive 7 h 33 min	<b>DDT</b> 24–26°C / 75–78°F	<b>DIFFICULTY</b> Easy: mixing Moderate: shaping	<b>OVENS</b> ★Deck ★Home ★Pizza Combi Convection	<b>YIELD / SHAPES</b> 1 lg loaf 2 med loaves 4 sm loaves
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INGREDIENTS	WEIGHT	VOLUME	%
① Water	405 g	1⅔ cups	76.13
Instant dry yeast	2.3 g	¼ tsp	0.43
② Liquid levain, mature see page 24	110 g	½ cup	20.68
③ Bread flour	510 g	3¾ cups	95.86
Vital wheat gluten	22 g	3 Tbsp	4.14
④ Fine salt	12 g	2 tsp	2.26
⑤ Olive oil	20 g	2 Tbsp + ¾ tsp	3.76
Shortening, melted and cooled	20 g	2 Tbsp	3.76
Liquid soy lecithin	2.66 g	¼ tsp	0.5
Olive oil, for drizzling	as needed		
<b>Yield</b>	~1.10 kg		

NET CONTENTS	Weight	%
Ingredients		
Flour	565 g	96.25
Vital wheat gluten	22 g	3.75
Water	460 g	78.36
Fat	40 g	6.81
Salt	12 g	2.04
Liquid soy lecithin	2.66 g	0.45
Yeast	2.3 g	0.39

Consume within 1 d, or freeze for up to 2 mo.

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

### GENERAL DIRECTIONS

	PROCEDURE	NOTES	TIME active/inactive
MIX	by hand* combine ①, and stir to dissolve the yeast; add ② and dissolve, add ③, and mix to a shaggy mass; autolyse 30 min; add ④ and ⑤, 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* combine ① in a mixer's bowl, and stir to dissolve the yeast; add ② and ③ to the bowl and mix on low speed to a shaggy mass; autolyse 20–30 min; add ④, and mix on medium speed to medium gluten development; turn mixer down to low speed, and add ⑤; mix until fully incorporated; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Machine Mixing options, page 315	42–48 min
BULK FERMEN	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* 2½ h total; 2 folds (1 every hour after the first hour); 30 min rest after final fold; keep covered throughout; check for full gluten development using the windowpane test		5 min / 2½ h
DIVIDE/ SHAPE	divide lg loaf      med loaf      sm loaf	see How to Divide Your Dough, page 27	0–2 in
	do not divide 500 g      250 g		
	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 1½–2½ 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 2½–3½ 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 / 7 h 33 min

If you're mixing the dough by hand, refrigerate the dough, covered, after the third fold. The gluten needs to be fully developed after bulk fermentation; if the dough isn't there yet after the final fold, perform another four-edge fold and let the dough rest for 30 min more before performing the windowpane test again. A total of 7 or 8 folds when mixing this dough by hand may be needed. After the last fold, transfer the dough to room temperature for the last 30 min of bulk fermentation.