


master recipe


FOCACCIA

One of the most familiar of all flatbreads, focaccia has a rich heritage. In ancient Rome, breads known as *panis focacius* were baked on a hearth (*focus* is Latin for “hearth”), and today’s focaccia is said to have developed from this bread. Some versions are simple, with just


olive oil, salt, and maybe herbs; others are topped with ingredients such as meat and cheese. Considered a precursor to pizza, focaccia resembles contemporary Roman-style pizza.


DIFFICULTY


 Easy: mixing


 Moderate: shaping


Ovens

 ★Deck


 ★Home


 ★Pizza


 Combi

 Convection

YIELD / SHAPES

 1 lg loaf

 2 med loaves

 4 sm loaves

	INGREDIENTS	WEIGHT	VOLUME	%
①	Water	35 g	2 Tbsp	7
	Olive oil	17 g	1 Tbsp + ½ tsp	3.4
	Fine salt	11 g	2 tsp	2.2
②	Water	425 g	2 cups	85
	Liquid levain, mature see page 3-54	100 g	⅓ cup + 1 Tbsp	20
	Instant dry yeast	1.65 g	½ tsp	0.33
③	High-gluten bread flour	500 g	3¾ cups	100
	Diastatic malt powder	1 g	¼ tsp	0.2
	Olive oil	as needed		
	Yield	~1.00 kg		

NET CONTENTS

Ingredients	Weight	%
Flour	550 g	100
Water	510 g	92.72
Fat	17 g	3.09
Salt	11 g	2
Yeast	1.65 g	0.3
Diastatic malt powder	1 g	0.18

This master dough uses a liquid levain as a preferment; for a direct dough focaccia recipe, see page 92.

For salt, flours, substitutions, and other notes, see pages viii–xi.

GENERAL DIRECTIONS

GENERAL DIRECTIONS					TIME	
PROCEDURE					NOTES	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 ①, 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 ①; mix until homogeneous; turn speed up to medium, and mix 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 89	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 3-129, 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	med loaf	sm loaf	see How to Divide Your Dough, page 3-136	0–2 min
		do not divide	500 g	250 g		
	shape	pan-shaped	pan-shaped	pan-shaped	see Focaccia shaping instructions, page 90	1–3 in
FINAL PROOF	27 °C / 80 °F 65% RH	2½–3 h	2–2 ½ h	1½–2 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 / 1½–4 h
	21 °C / 70 °F	3–4 h	3–3½ h	2½–3 h		
SCORE		focaccia is stippled rather than scored			drizzle with olive oil	
BAKE		see Focaccia Baking Times and Temperatures, page 91			add toppings just before baking if desired (see page 82)	8–45 min

TOTAL TIME *Choose by hand or machine

by hand 20 min / 9 h 45 min
by machine 15 min / 8½ h