


MODERNIST FOCACCIA


Adding soy lecithin allows us to enrich this dough with a higher fat percentage than the focaccia master recipe dough because the emulsification properties of lecithin ensure that the fat is thoroughly dispersed. Vital wheat gluten also provides more structure to the dough, making it easier to work with. While it’s most often baked as one large flat loaf, focaccia dough also works well as smaller loaves.

TOTAL TIME




Active 15 min
Inactive 7 h 33 min


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

INGREDIENTS				WEIGHT	VOLUME	
①	Water			405 g	1⅔ cups	76.13
	Instant dry yeast			2.3 g	¾ tsp	0.43
②	Liquid levain, mature			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		
Yield				~1.10 kg		

NET CONTENTS		
Ingredients	Weight	
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 viii–xi.

GENERAL DIRECTIONS					TIME	
PROCEDURE					NOTES	active/inactive
MIX	by hand*	combine ①, and stir to dissolve the yeast; add ② and 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 89	42–48 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*	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 3-136	0–2 in
		do not divide	500 g	250 g		
	shape	pan-shaped	pan-shaped	pan-shaped	see Focaccia shaping instructions, page 90	1–3 min
FINAL PROOF	27 °C / 80 °F 65% RH	1½–2½ h	1–2 h	1–1 ½ 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	1½–2½ h	1–1½ h		
SCORE		focaccia is stippled rather than scored, see page 3-253				
BAKE		see Focaccia Baking Times and Temperatures, page 91			drizzle with olive oil just before baking	8–45 min