

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
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INGREDIENTS	WEIGHT	VOLUME	
① Water	405 g	1 ² / ₃ cups	76.13
Instant dry yeast	2.3 g	3/4 tsp	0.43
② Liquid levain, mature see page 3-54	110 g	1/2 cup	20.68
③ Bread flour	510 g	3 ³ / ₄ 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 + 3/4 tsp	3.76
Shortening, melted and cooled	20 g	2 Tbsp	3.76
Liquid soy lecithin	2.66 g	1/4 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

	PROCEDURE	NOTES	TIME
			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*	4 1/2 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 / 4 1/2 h
	by machine*	2 1/2 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 / 2 1/2 h
DIVIDE/ SHAPE	divide	lg loaf do not divide med loaf 500 g sm loaf 250 g	see How to Divide Your Dough, page 3-136 0-2 in
	shape	pan-shaped pan-shaped pan-shaped	see Focaccia shaping instructions, page 90 1-3 min
FINAL PROOF	27°C / 80°F 65% RH	1 1/2-2 1/2 h 1-2 h 1-1 1/2 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 / 1-3 1/2 h
	21°C / 70°F	2 1/2-3 1/2 h 1 1/2-2 1/2 h 1-1 1/2 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

TOTAL TIME *Choose by hand or machine

by hand 20 min / 9 h 15 min
by machine 15 min / 7 h 33 min