


ingredient variation

DIRECT FOCACCIA

The primary difference between this recipe and the master on page 87 is that we double the proportion of yeast and forgo the levain. Since there is no preferment stage to develop leavening


power after the levain has been fed, this focaccia can be baked from start to finish on the same day. The only downside is that some of the flavor complexity gained from the preferment is lost.

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

INGREDIENTS		WEIGHT	VOLUME	%
①	Water	35 g	2 Tbsp	6.36
	Olive oil	17 g	3½ tsp	3.09
	Fine salt	11 g	2 tsp	2
②	Water	475 g	2 cups	86.36
	Instant dry yeast	4 g	½ tsp	0.73
③	High-gluten bread flour	550 g	3¾ cups	100
	Diastatic malt powder	1 g	¼ tsp	0.20
	Olive oil	as needed		
Yield		~1.00 kg		

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

NET CONTENTS		
Ingredients	Weight	%
Flour	550 g	100
Water	510 g	92.73
Fat	17 g	3.09
Salt	11 g	2
Yeast	4 g	0.73
Diastatic malt powder	1 g	0.18

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

