

Baking Basics

FOCACCIA

Starter

200g Flour T55 or T65
150ml water
2g dried yeast

Dough

200g Flour T55 or T65
150ml water
1 tsp salt
3g yeast
50ml Olive oil

Flavors (Basil, Garlic, olives Rosemary etc)

Method

- To make our starter pour water into a bowl and stir in 2g yeast & leave for 10 mins. Stir in flour to make dough ball. Cover with cling film & leave over night.
- Add 150ml water & 3g yeast to starter & leave for 10mins. Then stir in the flour & salt until dough ball is formed. Then gently knead for 5mins. Cover in bowl for 20 mins.
- Stretch & knock back dough 3 times over 20min intervals.
- Turn out onto floured surface & push flavors in to dough with your fingertips.
- Oil the bowl & push the dough into it, pour over more olive oil then leave to rest for an hour
- Turn out dough onto a oiled baking tray, try and avoid knocking air out of the dough. With your fingertips make indentations in dough touching the bottom of the tray. Pour over olive oil. Top with more flavor & rest for 20 mins.
- Preheat oven 220°C.
- When Focaccia has doubled in size bake for 15-20 minutes, then turn tray around half way through the bake.
- When golden take out of oven & wash with more olive oil.