



FOCACCIA, Elizabeth's Version from
ElizabethCooks.com
Inspired by Cucina by Elena

Ingredients

625 grams all-purpose flour (approx 5 cups)
1 scant tablespoon sugar
1 package, or 2 1/4 teaspoons regular dry yeast
1 Tablespoon kosher salt
2 1/3 cups warm water (105- 110 degrees Fahrenheit;
no hotter or you will kill the yeast)
6 tablespoons good-quality olive oil
a couple of pinches of flaky salt, about 3/4 teaspoon,
for the top after baking

Method

1. In a medium sized bowl (blue one, shown above), measure out 625 grams of flour, using a scale (approximately 5 cups). Set aside.
2. In a larger bowl (silver), add 1 scant tablespoon table sugar (12 grams), the 2 1/3 cups of water and 2 1/4 teaspoons yeast (1 package or 7 grams). Give it a small stir. Then let yeast/water/sugar mixture take time to proof. The brew should bubble up, and look cloudy.
3. When ready, add 1 Tablespoon kosher salt to the water/yeast mixture, then all of the flour. Mix until all the water is incorporated. If needed, add another tablespoon or two of water. Don't overmix, but make sure there are no dry spots.
4. In a separate large bowl, pour in about 4 tablespoons good-quality olive oil. I just swirl in four circles of olive oil that look close to a tablespoon. Scrape in your focaccia dough, turning to coat all sides. (This bowl needs to be at least double the size of your dough.) Cover with plastic wrap and put into refrigerator for at least 8 hours, preferably overnight.
5. When you take out the dough, it looks lively and wet.
6. In the morning (or many hours later), and using real butter, grease a 9 x 13 pan on the bottom and sides. (I peel back the paper on a stick of butter and use that to stroke the pan.)
7. Then add about a tablespoon or two of good-quality olive oil to the pan and brush on the sides and bottom. (Set brush aside for use at the end.)
8. Ease dough into prepared pan, and kind of poke and stretch it to fit, but not worrying if it doesn't. Let rise, uncovered, for 2-4 hours. [I took mine out at 8 a.m. and by 11:00 a.m. it was ready to bake.] It will have nearly doubled in size, and the dough will fill the pan and corners. You might see some bubbles, too.
9. Preheat oven to 450 degrees Fahrenheit. Pour a little olive oil onto clean fingers, and coat with the oil. Now with all fingers in action, poke the dough, leaving small divots. Cover surface evenly with pokes.
10. Drizzle 2-3 Tablespoons good-quality olive oil over the top of this surface, but don't drown it. You'll see pools form in the divots; this is normal.
11. Bake for 16 minutes. Check. If not brown enough, bake 1-2 minutes more.
12. Pull from oven, and using the brush from an earlier step, brush olive oil over the surface. Sprinkle with flaky salt. After five minutes, loosen focaccia with a spatula, and transfer to rack for cooling.
13. Cut into 16 pieces (larger) or 20-25 (smaller).