

Focaccia – yield – 1 half sheet

Ingredients:

Bread flour	1# 11.5 oz
Yeast	¼ oz
Water	16.75 oz
Olive oil	1 ½ oz
Salt	½ oz

Directions:

1. Same mixing as we have done in every class.
2. After first fermentation (proof), stretch dough out on sheet pan. Be sure the sheet pan has been sprayed.
3. Proof again until double in size
4. Just before baking, pour additional olive oil on top, spread lightly making sure every bit is covered in oil, then sprinkle coarse salt and coarse black pepper.
5. Dimple the bread, then bake at 400F for 20 minutes
6. Allow to cool and let olive absorb. There will be olive still ontop that was not soaked in, that is normal☺