



Focaccia

1 Dissolve the yeast (either dry or fresh) in the tepid water.

2 Add the yeast/ water mix to a larger bowl together with a cup of flour and the salt, stir for about 2 minutes. Then add another cup of flour, stir again for just about 3-4 minutes. The dough should not be overworked, it's consistency will remain quite soft and sticky - it's not the type of dough you can shape much with your hands, but if you feel it's too soft add an extra 2-3 tbsp of flour.

3 If your timing allows, keep the dough refrigerated until the next day (it really does make a difference!) if not, then a few hours in a warm and draft free spot will do as well. However, if chilled, remove dough from fridge about 2 hours before baking. (12 hours in the fridge plus two hours in a warm spot presented the best results to us)

4 Preheat oven to 230°C (450°F). Carefully pour dough on an oiled baking tray or tin to not ruin its fluffiness and use your finger tips to pull the dough into the shape you'd like to give the Focaccia. Don't worry about punching holes into it, they'll be gone before the Focaccia leaves the oven - in fact, they even add to a wanted non-perfect rustic style.

5 Sprinkle with 1-2 tbsp of olive oil, coarse sea salt, chopped herbs and optionally olives or other toppings your heart desires. If you like your Focaccia more oily (like I do!), pour a little olive oil in the dents.

6 Bake for about 15-20 minutes or until lightly browned on top, you may want to turn on the grill for the last minutes to speed things up a bit. Then remove from the oven (and the tray or tin) and place on a rack to cool.



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Recipe source: [adapted from Chefkoch- Forum \(German\)](#)

Prep time: 5min., rising time: overnight (if possible); baking: 15-20 min.

Ingredients (serves 2):

- * 1 cup (250 ml) tepid water
- * 20g fresh or 1 tsp dry yeast
- * 1 tsp ground sea salt
- * 2 cups (~275g) flour, [type 550](#) (all purpose flour)
- * extra virgine olive oil
- * toppings: coarse sea salt, rosemary, olives...really anything you fancy