Focaccia

Make-ahead · Serves a crowd · Makes one 9×13-inch focaccia (serves 8–12)

Ken's note: TBD

A wet, no-knead dough that rests overnight, then is dimpled and baked in olive oil until crisp and golden at the bottom and soft inside.

Ingredients

- 4 cups (500 g) bread flour
- 1¾ cups (400 g) lukewarm water
- 1¾ tsp fine sea salt (10 g)
- 1 tsp active dry yeast
- ½ cup olive oil, divided
- Flaky salt
- Rosemary leaves (or a topping from below)

Method

1. Stir the yeast into ¼ cup of the lukewarm water and let stand 5–10 minutes, until foamy. Stir the flour and salt together. Add the yeast mixture, the rest of the water, and 2 Tbsp of the oil, and mix with a wet hand or spoon until no dry flour remains. The dough will be sticky. Cover and rest at room temperature 30 minutes, then fold the edges to the middle a few times. Refrigerate in a covered container 12–24 hours (or let it rise 3–4 hours at room temperature).
2. Pour 3 Tbsp of the oil into a 9×13-inch pan. Turn the dough into it, turn once to coat, and stretch it toward the corners. If it springs back, rest 10 minutes and stretch again. Cover and let it rise 1½–2 hours at room temperature, until puffy and bubbly.
3. Heat the oven to 450°F. Oil your fingers and press deep dimples all over the dough. Drizzle with the remaining oil, scatter on flaky salt and rosemary. Bake 22–28 minutes, until deep golden. Turn it out onto a rack right away and let cool a few minutes.
4. **Using pizza dough:** use the cold-ferment dough from Pizza Basics instead. Two balls fill a 9×13-inch pan (one ball makes an 8-inch square). Skip the first step, let the dough rise in the oiled pan 1–2 hours (these timings are estimates), and bake as above.
5. **Toppings:** cherry tomatoes and olives; thin onion slices; garlic and Parmesan; thin lemon slices and thyme; or leave it plain. Split and use for sandwiches (Italian Beef, Cuban).