



SOURDOUGH FOCACCIA

(Adapted from [Artisan Sourdough Made Simple](#) by Emilia Raffa.)

375g (1½ cups plus 1 tablespoon) cool water

50g (¼ cup) bubbly, active starter

20g (1 tablespoon) honey

500g (4 cups plus 2 tablespoons) all-purpose flour (or half and half all-purpose and bread flour)

9 g kosher salt

4-5 tablespoons olive oil, or as needed for pan

Flaky sea salt

In a large bowl, use a fork to whisk the water, starter and honey. Add the flour and kosher salt. Starting with a wooden spoon (a Danish dough whisk is great for this, too), and switching to your hand or a bowl scraper, combine the ingredients until the flour and salt are fully incorporated. This is a pretty loose dough, so you're really just combining, not kneading.

Cover the bowl with a plate, damp towel or plastic wrap, and let the dough rise at room temperature for 12-18 hours. You'll know it's ready when it has doubled in size (at least), and there are a few bubbles on top and it looks stringy when removed from the bowl.

Grease the bottom of a 13 x 9-inch baking pan with oil. The amount isn't precise, but you want to be sure it's well slicked with oil. Coax the dough from the bowl into the baking pan (a bowl scraper really helps with this). Cover the pan with a damp towel or plastic wrap, and let it rest for 1½-2 hours or until very puffy.

Preheat oven to 425°F.

Use your fingertips to dimple the dough all over, pressing straight down to the bottom of the pan. As you dimple, coax the dough to the edges of the pan – it should fill it pretty well. Sprinkle with flaky sea salt.

Bake 30 minutes or until golden brown and crisp around the edges. Remove from pan and slice as desired.

Makes 1 (13 x 9-inch) focaccia.

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