



Ingredients

720g Organic Strong White Flour
300g fresh activated starter
480g Filtered water
1 tsp salt or to taste
Flaked Maldon Sea salt for topping

Toppings:

The options are endless! The classic is salt, rosemary, olive oil (sometimes garlic...)

I demonstrated this one:

Fresh Parsley, Garlic & Olive Oil

Ingredients

1 bunch of flat leaf parsley (destemmed)
½ cup of olive oil
1 fat clove of garlic grated
½ tsp of salt

Method

Blitz all together to make a herb oil. Use to drizzle over the top of your focaccia followed by flaked sea salt

but you could also try the following:

- Pitted black olives, finely sliced garlic, flaked sea salt
- sundried tomatoes, olive oil, flaked sea salt
- red grapes, olive oil, fennel seeds & flaked sea salt

FOCACCIA METHOD

Focaccia is a really simple alternative type of Italian bread to make with your common loaf recipe! This is the original tear & share bread – perfect for serving with antipasti, salads or making sandwiches.

This recipe makes a nice thick focaccia that can be eaten as is or used for



sandwiches. I also freeze this! Before freezing, I usually cut it up into four, then slice down the middle to make two halves for sandwiches. It makes it faster to defrost also..

Method

Proceed through stages 1-4 as per the common loaf recipe from your original notes (see below)

Stage 1: Combine the following:

720g Organic Strong White Flour
300g fresh activated starter
480g Filtered water

Stage 2: Allow to rest or 'autolyse' for 30 mins

(cover the bowl with tea-towel)

Stage 3: Oil & Salt

1. Add 12g of pink Himalayan salt. Mix well.
2. Remove dough & place in a fresh clean oiled bowl (1Tbsp of olive oil)
3. Allow to rest for 30 mins (covered with tea-towel)

Stage 4: The Letter Folding Stage!

4 Rounds in Total - 30 mins apart

Method:

1. Dust the counter with flour
2. Place your dough on the counter & spread out as much as possible in a rectangular shape with your hands
3. Fold the outer long edge into the centre, then do the same on the opposite long edge. Then fold the short edge into the centre & then do the same on the opposite short edge. You should end up with a smaller folded 'letter'.
4. Place back in the oiled bowl, covered with a tea towel, for 30 mins.
5. Repeat this process 3 more times.

Stage 5: Cutting the dough in half & shaping

Put the dough on the counter & taking your dough cutter, cut the dough in half. I use a digital scales for this to ensure both dough pieces are the same size/weight – 750g



Now its time to shape your dough as before in the original common loaf recipe

1. The clock method (see video)
2. Knitting to create tension (see video)
3. Ears & fold over (see video)

Once the dough has been cut in half & shaped , you can place in your proving basket to allow the dough to rest on the counter for a further 3-4 hours to double in size (if the ambient temperature is very warm reduce this proving time to 1-2 hours depending on how warm it is..)

Once you have completed the counter prove you can either place in the fridge for 6-8 hours (or overnight) & make the focaccia the following day or proceed to make your focaccia straight away...

Making the Focaccia:

- Take 2 half sized roasting tins & line with parchment paper or Teflon sheets
- Pour in a good glug of olive oil (1/4 cup) & swirl around to coat
- Place each dough half into the roasting tins & turn over in the oil to coat both sides. Stretch it out a little to fit the shape of the tin. Try not to handle to much in order to preserve the light airy feel of the dough.
- Leave to sit on the counter for another 1.5-2 hours or until the dough has filled the shape of the tin
- At this stage, you can flavour the focaccia – poke holes in the dough with your finger all over & fill with your parsley garlic oil (or whatever oil mix you are using). Sprinkle flaked sea salt all over
- Place in the oven at 260-280C for 15 mins or until risen & brown all over. If your oven has a hot spot then turn half way through the cooking time to avoid it burning on one side.
- Once browned and risen, remove from the oven, peel off the paper & allow to cool on a wire rack.

This bread can be eaten warm or cold – perfect for sharing served with salads, cheese & antipasti platters