

JENNI MARIE'S TEST KITCHEN

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Italian Focaccia Bread

Makes 1 Loaf – 6-8 servings
(start to finish takes approx. 3-5 hours)

Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Stand Mixer with Dough Hook Attachment
- Rubber Spatula
- Quarter Sheet Pan (9"x13")
- Large Mixing Bowl
- Plastic Wrap
- Clean Kitchen Towel
- Pourable Glass Measuring Cup

Directions:

1). 1). Gather all equipment & ingredients. In bowl of stand mixer, combine warm water, honey, and yeast. Whisk to combine and then add olive oil, flour, and salt. Stir with a rubber spatula until most of the liquid is absorbed. Place bowl on stand mixer with dough hook attachment and knead on low speed until dough starts to form. Increase to medium speed and let hook knead the dough for 10 minutes. Add 1-2 t. of flour if dough is still sticking to sides of bowl after the 5-minute mark. Once you have a smooth elastic dough, lightly coat in olive oil, cover with plastic wrap and let rise in a warm place for 1-2 hours. The dough should double in size.

- **1 C. (8oz.) Warm Water**
- **1.5 t. (6g.) Instant or Rapid Rise Yeast**
- **1 t. (8g.) Raw Honey**
- **2 T. (30ml.) Extra Virgin Olive Oil (high quality recommended)**
- **2.5 C. (335g.) Bread Flour (plus more if needed - AP Flour will work fine, too)**
- **1/2 t. (3g.) Kosher Salt**

2). Coat the 9"x13" sheet pan with a heavy drizzle of EVOO (2 T. or 30ml.). When dough is finished rising, gently turn it out onto the oiled sheet pan. Flip the dough over so all sides are coated in oil, and then gently press dough out with your hands to fit the entire pan. It may not go all the way into the corners, and that is fine. Do your best to maintain uniform thickness throughout. Cover the pan with lid or a clean tea towel and let rise for another 60-90 minutes or until it has doubled in size (it should be even with the top of the sheet pan (about 1" tall).

3). After the 2nd rise is complete, make the brine by combining warm water and salt into a pourable glass measuring cup. Stir until salt is fully dissolved and set aside. Lightly oil one hand and use 3 fingertips to dimple the dough, starting in the top left corner of the pan, and working straight down in a vertical line. Shift to the right and begin to dimple the next row straight down in a vertical line again. Repeat this process until all the dough is dimpled. The dough should have mostly filled in the corners after this step. Slowly pour the brine all over so it settles into the dimples. Cover dough and let rise for another 60-90 minutes in a warm place. The dough should again be about even with or slightly taller than the rim of the sheet pan (about 1.25" tall) when it's ready to bake. While dough is rising, preheat oven to 450°F and move rack to lower middle of oven.

- **1/4 C. Warm Water**
- **1/2 t. Kosher Salt**

4). Once dough has finished the final rise, remove cover and place in a 450°F oven for 8 minutes. When timer beeps, turn pan 180 degrees, and bake for 7 more minutes. The bread should be a nice golden brown. My oven takes exactly 15 minutes, but if your oven temp isn't exact you may have to give or take a couple of minutes. Remove from oven, brush with olive oil, garnish with flaky sea salt and/or fresh herbs (like rosemary or parsley) if desired and move to a wire rack to cool for 5 minutes before slicing into squares and serving. Make sure every piece has some of the crispy outer crust. It's the best part. Enjoy!

