

BASIC FOCACCIA DOUGH

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 30 MINUTES / **TOTAL TIME:** 5 HOURS

This dough will give you a soft focaccia with a nice, complex texture. It takes several hours to make, but keep in mind that most of it is rising time, during which you can attend to other activities (my favorite is napping). This dough is extremely versatile and can be used in most of the focaccia recipes in this book.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.

2. In a large bowl, combine the flours, yeast, and water. Work the mixture until it just holds together. If kneading by hand, transfer the dough to a flour-dusted surface. Work it until it is smooth and elastic. The stretch-and-fold and slap-and-fold techniques are particularly effective for wet doughs. For further instructions on kneading and mixing see page 71.

3. Add the olive oil and salt and work the dough until it is developed, elastic, and extensible, about 5 minutes. Form the dough into a ball, place it in an airtight container that is at least three times bigger than the ball, and let it rest at room temperature until it has doubled in size, 3 to 4 hours. The time for this first fermentation can be reduced if you place the dough in a naturally warm spot. In the oven with the light on is a good option if you're going to go this route.

4. Stretch and flavor the dough as desired. It will need about 2 hours for the second rise before baking. The additional rising time will only benefit the dough, as the relatively low amount of yeast means the risk of overproofing is small.

INGREDIENTS:

**11/4 TEASPOONS | 3.6 GRAMS ACTIVE DRY YEAST
OR 1 TEASPOON | 3 GRAMS INSTANT YEAST**

17.3 OZ. | 490 GRAMS WATER

**15.9 OZ. | 450 GRAMS BREAD FLOUR OR TYPE 00
FLOUR**

**8.8 OZ. | 250 GRAMS ALL-PURPOSE FLOUR, PLUS
MORE AS NEEDED**

**1 TABLESPOON | 13.3 GRAMS OLIVE OIL, PLUS
MORE AS NEEDED**

3 TEASPOONS | 17 GRAMS TABLE SALT

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24-HOUR FOCACCIA DOUGH

A 24-hour focaccia will put time and temperature to work for you so that you will not have to continuously babysit the dough.

Below I present different versions that include different water-to-flour ratios and will therefore give you different types of dough.

As a rule of thumb, the higher the hydration, the softer the dough and the more pillowy the focaccia.



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24-HOUR FOCACCIA WITH 60 PERCENT HYDRATION

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 30 MINUTES / **TOTAL TIME:** 24 HOURS

This dough is rather dry for a focaccia, making it perfect for recipes that need a rather thin and substantial focaccia base. You can use this dough with several of the traditional Italian focaccia recipes, such as many of the focaccias from Northern and Central Italy, which are often less hydrated than ones from southern regions.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.

2. In a large bowl, combine the flour, yeast, and water. Work the mixture until it just holds together. If kneading by hand, transfer the dough to a flour-dusted work surface. Work it until it is compact, smooth, and elastic. For further instructions on kneading and mixing dough see page 71.

3. Add the salt and olive oil and knead until the dough is developed, elastic, and extensible, about 5 minutes. Form the dough into a ball, place it in an airtight container that is at least three times bigger, cover, and let rest at room temperature for 1 hour. After the 1-hour interval, refrigerate the dough in its container for a minimum of 20 hours.

4. Remove the dough from the refrigerator and let it warm to room temperature. Stretch and flavor the dough as desired. It will need another 2 to 3 hours for the second rise before baking.

INGREDIENTS:

11/2 TEASPOONS | 4.2 GRAMS ACTIVE DRY YEAST
OR 11/10 TEASPOONS | 3.5 GRAMS INSTANT
YEAST

13 OZ. | 360 GRAMS WATER

10.6 OZ. | 300 GRAMS BREAD FLOUR OR “00”
FLOUR

10.6 OZ. | 300 GRAMS ALL-PURPOSE FLOUR,
PLUS MORE AS NEEDED

22/3 TEASPOONS | 15 GRAMS TABLE SALT

1 OZ. | 30 GRAMS OLIVE OIL

24-HOUR FOCACCIA WITH 70 PERCENT HYDRATION

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 30 MINUTES / **TOTAL TIME:** 24 HOURS

This dough is rather wet, but not “liquid,” like the more hydrated focaccia doughs. It is perfect for a Focaccia Genovese (see page 140) and for focaccias that need to be thick without being overly pillowy.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.

2. In a large bowl, combine the flour, yeast, and water. Work the mixture until it just holds together. If kneading by hand, transfer the dough to a flour-dusted surface. Work it until it is smooth and elastic. The stretch-and-fold and slap-and-fold techniques are particularly effective for wet doughs. For further instructions on kneading and mixing see page 71.

3. Add the salt and olive oil and knead the dough, until it is developed, elastic, and extensible, about 5 minutes. Form the dough into a ball, place it in an airtight container that is at least three times bigger, cover, and let rest at room temperature for 1 hour. After the 1-hour interval, refrigerate the dough in its container for a minimum of 20 hours.

4. Remove the dough from the refrigerator and let it warm to room temperature. Stretch and flavor the dough as desired. It will need another 2 to 3 hours for the second rise before baking.

INGREDIENTS:

**12/3 TEASPOONS | 4.8 GRAMS ACTIVE DRY YEAST
OR 11/4 TEASPOONS | 4 GRAMS INSTANT YEAST**

17.3 OZ. | 490 GRAMS WATER

**1.1 LBS. | 500 GRAMS BREAD FLOUR OR “00”
FLOUR**

**7 OZ. | 200 GRAMS ALL-PURPOSE FLOUR, PLUS
MORE AS NEEDED**

1 TABLESPOON | 17 GRAMS TABLE SALT

1 OZ. | 30 GRAMS OLIVE OIL



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24-HOUR FOCACCIA WITH 80 PERCENT HYDRATION

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 30 MINUTES / **TOTAL TIME:** 24 HOURS

This dough makes for the ultimate tall and fluffy focaccia. I recommend using a strong flour that will support the high water-to-flour ratio. Another important factor is working the dough long enough to develop the gluten effectively.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.

2. In a large bowl, combine the flour, yeast, and two-thirds of the water. Work the mixture until it just holds together. If kneading by hand, transfer the dough to a flour-dusted work surface. Work it until it is compact, smooth, and elastic. The stretch-and-fold and slap-and-fold techniques are particularly effective for wet doughs. For further instructions on kneading and mixing dough see page 71.

3. Add the salt and knead the dough, gradually incorporating the remaining water, until the dough is developed, elastic, and extensible, about 5 minutes. Add the olive oil and work the dough until it has been incorporated. Form the dough into a ball, place it in an airtight container that is at least three times bigger, cover, and let rest at room temperature for 1 hour. After the 1-hour interval, refrigerate the dough in its container for a minimum of 20 hours.

4. Remove the dough from the refrigerator and let it warm to room temperature. Stretch and flavor the dough as desired. It will need another 2 to 3 hours for the second rise before baking.

INGREDIENTS:

**12/3 TEASPOONS | 4.8 GRAMS ACTIVE DRY YEAST
OR 11/4 TEASPOONS | 4 GRAMS INSTANT YEAST**

19.75 OZ. | 560 GRAMS WATER

**1.5 LBS. | 700 GRAMS BREAD FLOUR OR STRONG
“00” FLOUR, PLUS MORE AS NEEDED**

1 TABLESPOON (SCANT) | 17 GRAMS TABLE SALT

1 OZ. | 30 GRAMS OLIVE OIL

48-HOUR FOCACCIA DOUGH

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 45 MINUTES / **TOTAL TIME:** 48 HOURS

This dough is very similar to the 24-Hour Focaccia with 70 Percent Hydration on page 88, but it includes less yeast and therefore is suitable to even longer cold fermentation (up to 5 days). The result is a very soft focaccia with a complex taste and a lovely structure. Just keep in mind: this dough requires a strong flour with a high protein content that can manage the long fermentation.

1. If using active dry yeast, warm 3½ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.

2. In a large bowl, combine the flour, yeast, and water. Work the mixture until it just holds together. If kneading by hand, transfer the dough to a flour-dusted surface. Work it until it is smooth and elastic. The stretch-and-fold and slap-and-fold techniques are particularly effective for wet doughs. For further instructions on kneading and mixing see page 71.

3. Add the salt and olive oil and work the dough, until the dough is developed, elastic, and extensible, about 5 minutes. Form the dough into a ball, place it in an airtight container that is at least three times bigger, cover, and let rest at room temperature for 30 minutes. After the 30-minute interval, refrigerate the dough in its container for a minimum of 40 to 44 hours.

4. Remove the dough from the refrigerator and let it warm to room temperature. Stretch and flavor the dough as desired. It will need another 2 hours or so for the second rise before baking.

INGREDIENTS:

1 TEASPOON | 3.1 GRAMS ACTIVE DRY YEAST
OR 1 TEASPOON (SCANT) | 2.5 GRAMS INSTANT YEAST

17.3 OZ. | 490 GRAMS WATER

1.5 LBS. | 700 GRAMS BREAD FLOUR, STRONG
“00” FLOUR, OR LONG-FERMENTATION FLOUR,
PLUS MORE AS NEEDED

1 TABLESPOON (SCANT) | 17 GRAMS TABLE SALT

1 OZ. | 30 GRAMS OLIVE OIL

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NO-KNEAD FOCACCIA DOUGH

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 15 MINUTES / **TOTAL TIME:** 12 TO 16 HOURS

A focaccia dough is forgiving in terms of being overproofed. Therefore, a long fermentation at room temperature is a good and easy way to let the yeast do its job, and reduces any need to knead the dough. This dough can be fermented overnight, or prepared in the morning and used that evening. In terms of digestibility, a long fermentation with very little yeast is beneficial, so this dough is both healthful and low maintenance.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.
2. In a large bowl, combine the flour, yeast, and water. Work the mixture until it just holds together. Add the salt and olive oil and work them into the dough.
3. Cover the bowl with plastic wrap and let the dough rest at room temperature for 12 to 16 hours.
4. Grease an 18 x 13-inch baking sheet generously with olive oil and place the dough on it. Let the dough spread to the edges of the pan, helping it along by gently stretching on occasion, being careful not to deflate the dough. Let the dough rest in the pan for 1 hour and then flavor as desired.

INGREDIENTS:

25 TEASPOON | 1.2 GRAMS ACTIVE DRY YEAST
OR 1 TEASPOON | 1 GRAM INSTANT YEAST

18.7 OZ. | 530 GRAMS WATER

1.5 LBS. | 700 GRAMS BREAD FLOUR, STRONG
“00” FLOUR, OR LONG-FERMENTATION FLOUR,
PLUS MORE AS NEEDED

1 TABLESPOON | 17 GRAMS TABLE SALT

1 OZ. | 30 GRAMS OLIVE OIL, PLUS MORE AS
NEEDED

FOCACCIA DOUGH WITH BIGA

YIELD: 1 LARGE FOCACCIA / **ACTIVE TIME:** 30 MINUTES / **TOTAL TIME:** 27 HOURS

In Italy, the most common pre-ferment for focaccia is called *biga*. Stiff and yeast-based, *biga* should be prepared 12 to 16 hours before the final dough, so do plan ahead.

1. If using active dry yeast, warm $3\frac{1}{2}$ tablespoons (1.75 oz./50 grams) of the water until it is about 105°F (40°C). Add the water and the yeast to a bowl and gently stir. Let sit for 5 to 10 minutes. Instant yeast does not need to be proofed.
2. In a large bowl, combine the *biga*, flours, yeast, and water. Work the mixture until it just holds together.
3. If kneading by hand, transfer the dough to a flour-dusted surface. Work it until it is smooth and elastic. The stretch-and-fold as well as the slap-and-fold techniques are particularly effective for wet doughs. For further instructions on kneading and mixing see page 71.
4. Add the olive oil and salt and work the dough until it is developed, elastic, and extensible, about 5 minutes. Form the dough into a ball and place it in an airtight container that is at least three times bigger.
5. Let the dough rest 1 hour at room temperature. After the 1-hour interval, refrigerate the dough in its container for a minimum of 20 hours.
6. Remove the dough from the refrigerator and let it warm to room temperature. Stretch and flavor the dough as desired. It will need another 2 to 3 hours for the second rise before baking.

BIGA FOR FOCACCIA

1. Combine all of the ingredients in a mixing bowl and work the mixture until it is a sticky dough.
2. Place the *biga* in a greased bowl, cover with plastic wrap, place it in a naturally cool spot, and let it sit until it has tripled in size, about 18 hours. Use immediately or store in the refrigerator for up to 5 days.

INGREDIENTS:

$1\frac{1}{4}$ TEASPOON PLUS 1 PINCH | 1.15 GRAMS
ACTIVE DRY YEAST OR $1\frac{1}{4}$ TEASPOON | 1 GRAM
INSTANT YEAST

16 OZ. | 450 GRAMS WATER

150 GRAMS BIGA FOR FOCACCIA (SEE RECIPE)

14 OZ. | 400 GRAMS BREAD FLOUR OR “00”
FLOUR

8.8 OZ. | 250 GRAMS ALL-PURPOSE FLOUR, PLUS
MORE AS NEEDED

1 OZ. | 30 GRAMS OLIVE OIL

$3\frac{1}{2}$ TEASPOON | 20 GRAMS TABLE SALT

BIGA FOR FOCACCIA

2.8 OZ. | 100 GRAMS BREAD FLOUR OR STRONG
PIZZA FLOUR

1.4 OZ. | 50 GRAMS WATER

$1\frac{1}{8}$ TEASPOON | 0.4 GRAMS INSTANT YEAST OR $1\frac{1}{8}$
TEASPOON PLUS 1 PINCH | 0.5 GRAMS ACTIVE
DRY YEAST

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FOCACCIA DOUGH WITH A PRE-FERMENT

Using an already fermented mix of water and flour, a pre-ferment, to ferment your dough can add complexity and help develop the texture of your focaccia. Here are some suggestions on how to utilize this option.

