



BOICH FAMILY CELLAR

Mom's Focaccia Bread Recipe

Focaccia Bread with a crisp crust, airy soft center, and mouthwatering garlic rosemary topping. (No need to wait overnight plus it freezes well.)

Prep Time: 30 min **Cook Time:** 25 min

Resting time: 3 hours **Total Time:** 4 hours

Skill Level: Easy

Servings: 12

Video Link [Natasha's Kitchen](#)

Ingredients:

Focaccia Dough Ingredients:

- 1 ½ cups warm water- 105-115 degrees F
- 1 tsp Honey
- 7 g Instant Yeast/ Rapid rise yeast- 1 packet or 2 ¼ tsp
- 3 ¾ Cups All-purpose Flour
- 1 ½ tsp salt
- 1 Tbsp extra virgin olive oil for the dough
- ¼ Cup extra virgin olive oil for the pan

For the Topping:

- 2 Tbsp extra virgin olive oil
- 2 Tbsp water
- 2 cloves garlic (Joyce likes to use 3)
- 1 ½ tsp Fresh Rosemary. Finely chopped from 2 sprigs
- 1 tsp Kosher salt or flakey salt, to sprinkle on the top

Instructions:

- 1. Proof the Yeast:** Pour warm water into a measuring cup and stir in 1 tsp honey. Stir in 1 packet of yeast and proof for 5-7 minutes or until surface is foamy.
- 2. Make the Dough:** In a large mixing bowl, whisk together 3 $\frac{3}{4}$ cups flour and 1 $\frac{1}{2}$ tsp salt. Pour in your yeast mixture and stir with a wooden spoon until no dry flour remains and a sticky dough mass forms. Add 1 Tbsp olive oil and use your hands to work the oil into the dough until fully absorbed. Cover the bowl with plastic wrap tightly and rest at room temperature for 30 minutes until visibly puffed.
- 3. Make the topping:** In a small bowl, combine 2 Tbsp oil, 2 Tbsp water, 2 (or 3 if you love garlic like mom) minced garlic cloves, 1 $\frac{1}{2}$ tsp finely chopped rosemary, and $\frac{1}{2}$ tsp salt. Whisk vigorously until well combined and set aside.
- 4. Develop gluten:** Once dough is rested, use the stretch and fold method to develop the gluten strands. (See video for a demonstration). Dip your hands in water to prevent sticking and do four stretches and folds. Pull up one corner of the dough gently without tearing the dough then fold it over onto itself. Rotate the bowl and continue this process 3 more stretched and folds, letting it rest 30 minutes each time. Right after the last stretch and fold, transfer to an oiled baking pan.
- 5. Mold to the pan:** Pour $\frac{1}{4}$ cup extra virgin olive oil into a NON-STICK 9x13 baking pan to coat the bottom. Transfer the dough to the oiled pan and turn to coat in oil. Gently stretch the dough to the edges. If it has difficulty stretching cover and let it rest 15 minutes before working dough to the edges. Cover and proof for 45-60 minutes until well risen and puffy.
- 6. Create dimples:** Dip your hands into cold water and use your fingertips to poke into the Focaccia, going almost through the dough. It should be a quick motion, like pushing keys on a piano. Go over the dough a couple times to get a generous number of dimples. Release and big air bubbles trapped under the dough by gently lifting the dough at the edge.
- 7. Add Toppings and bake:** Re whisk the topping if it has separated then drizzle evenly over the top. Sprinkle kosher salt or flakey sea salt over the top of the bread and bake at 450°F for 22-25 minutes until golden brown (we prefer 25 minutes for a crisp edge). Immediately transfer to a wire rack to cool so the base does not steam and soften. Let it rest 10 minutes before slicing. Cut into squares to serve or slice lengthwise for sandwiches.