



TUSCAN HERB FOCACCIA BREAD

Ingredients:

- 4 cups (512g) all-purpose flour
- 2 tsp (10g) kosher salt
- 2 tsp instant yeast
- 2 cups (455g) lukewarm water. Made by combining ½ cup boiling water with 1 ½ cups cold water
- Butter or oil for greasing
- 4 Tbsp. Tuscan Herb Olive Oil
- Flaky sea salt

Directions:

1. In a large bowl, whisk together the flour, salt and instant yeast. Add the water. Using a rubber spatula, mix until the liquid is absorbed and ingredients form a sticky ball. Rub the surface of the ball lightly with Tuscan Herb Olive Oil. Cover the bowl with plastic wrap and refrigerate for at least 12 hours.
2. Line a 9 x 13 or two 8 or 9 inch pie pates with parchment paper or grease well with butter, oil, or cooking spray.
3. Pour 2 Tablespoons of olive oil into the pan (one Tablespoon in each pie plate). Remove dough from the refrigerator and using two forks, gently deflate the dough by releasing it from the sides of the bowl and pulling toward the center. Rotate the bowl in quarter turns as you deflate, turning the mass into a rough ball. If you are dividing into two, use the forks to gently pry apart. Place the dough into the prepared pan(s) and roll the dough in the oil to coat it all over. Let the rough dough ball rest on the counter 3-4 hours.
4. Preheat oven to 425 degrees F, and a rack set in the middle. Pour another Tablespoon of Tuscan Herb Olive Oil over each round of dough. Rub your hands lightly in the oil, then, using all of your fingers, press straight down to create deep dimples. Gently stretch the dough as you dimple so the dough evenly fills the pan. Sprinkle sea salt all over.
5. Bake for 25-30 minutes, until the underside is golden and crisp. Remove from oven, and cool the focaccia on cooling racks. Let it cool for at least 10 minutes before cutting and serving.