

OVERNIGHT FOCACCIA

Ingredients:

4,5 dl lukewarm water
1 ts cane sugar / honey
8 dl wheat flour
4 ts dried yeast
2 ts salt

1,5 dl good olive oil
Finger salt

Rosemary
Tomatos (San Marzano)
Kalamata olives



I really love baking, I do it to relax on my days off and recently I've taken on some classics to master. Focaccia is one of these that I have been working on for a while to get it exactly right. This is the best recipe I've gathered so far, enjoy!



1. Mix together water, sugar, flours, dried yeast and salt. No need to knead the dough, simply combine the ingredients well.
2. Oil a bowl and place the dough there.
3. Cover the bowl tightly to block air and set aside to rise for 1-2 hrs.
4. Place the dough to refrigerator to rest for as long as you like, 8-12 hrs is good, but 1-2hrs will do and even up to 48 hrs will work.

1. Take the dough out to room temperature for about 0,5-1 hr.
Meanwhile gather a baking dish of approx. 20x30 cm, and pour about 1 dl of olive oil in a cup and wash your hands.
2. When the dough has started rising a little at room temperature, dip your fingers into oil and fold the dough from four sides towards the other edge.
This will flatten the dough and create air bubbles inside!
3. Pour almost all the oil from the cup to the baking dish and spread it generously up to the edges as well.
4. Place the dough to the baking dish and flatten it out onto it.
If the dough keeps shrinking, let it rest a while and shape again. As you spread the dough, dimple its surface into deep dimples for the toppings.
5. Drizzle the rest of the olive oil on top of the dough, cover with a cloth and again leave to rest for up to 2 hrs or at least while you pre-heat the oven to 275° C



1. While the oven heats, chop some San Marzano tomatoes, Kalamata olives and fresh rosemary (or anything else you want to use as topping, simply dried rosemary and finger salt works fine, too!)
2. Re-work the dimples with your fingers and sprinkle finger salt generously on top of your dough. Press the toppings deep into the dimples and drizzle a little olive oil to top it off.
3. Bake for 15-20 minutes until golden brown.

