Big and Bubbly Focaccia

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN
One 9 in square focaccia	25 min	≈3 h 40 min	475 °F (246 °C)

EQUIPMENT
9 in square metal pan · Parchment · Nonstick spray · 3 qt bowl with lid

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH				
1	Flour, all-purpose	360 g	3 cups	Whisk the flour, salt, sugar and yeast together in the bowl.
	Table salt	9 g	1½ tsp	
	Granulated sugar	5 g	1 tsp	
	Instant yeast	3 g	1 tsp	
2	Water*, 90–110 °F*	284 g	1¼ cups	Add the water and oil to the bowl. Stir until completely uniform, with no dry patches. Target dough temp is 82–86 °F. Cover and rest 15 min.
	Olive oil, extra-virgin	18 g	1½ tbsp	
3				Do 4 bowl folds, 15 min apart: with a wet hand, lift a section and press it into the center, 8–12 times around the bowl, then flip smooth side up. Then cover and rise at 70–75 °F until nearly doubled, 1 h.
PAN + BAKE				
4	Olive oil, extra-virgin	13 g	1 tbsp	Spray the pan. Lay a 3×16 in parchment strip across the center with tabs hanging over two sides, then spray it. Add the oil and tilt to coat.
5				Slide the dough into the center and flip once to coat it in oil. Handle it as little as possible. Cover and rise until jiggly and nearly to the corners and top edge, 1–1½ h. Toward the end, preheat oven to 475 °F (246 °C) with racks in the upper and lower thirds.
6	Olive oil, extra-virgin	13 g	1 tbsp	With oiled fingertips, dimple all the way to the bottom of the pan, ≈1½ in apart. Drizzle with the oil and sprinkle with the salt.
	Flaky salt*, Cyprus (or ½ tsp Maldon)*		1 rounded tsp	
7				Bake on the lower rack until brown on top and golden in the crevices, 15–18 min. Broil 1–2 min on the top rack if it needs more color.
8				Lift out by the tabs and peel off the parchment. Turn the oven off. Put the focaccia directly on the lower rack until the sides are golden and crisp, 5–7 min. Cool on a rack.

NOTES

- Make ahead: after the folds, refrigerate 8–24 h. The pan rise then takes 2–3 h.
- Metal pan only. 10 in cast iron gives a taller focaccia, 9×13 in a thinner one. Best the same day.