

Ligurian Focaccia

Makes 1 (18x13") focaccia : 14-16 hr (almost all resting time) : A recipe by [Samin Nosrat](#) from Salt Fat Acid Heat

Ingredients:

Dough:

- 2½ cups (600 grams) lukewarm water
- ½ tsp active dry yeast
- 2½ tsp (15 grams) honey
- 5 ⅓ cups (800 grams) all-purpose flour
- 2 tblsp (18 grams) kosher salt or 1 tblsp fine sea salt
- ¼ cup (50 grams) extra-virgin olive oil, plus more for pan & finishing
- flaky salt for finishing (I use Maldon)

Brine:

- 1½ tsp (5 grams) salt
- ⅓ cup (80 grams) lukewarm water

Instructions:

- In a medium bowl, stir together water, yeast, & honey to dissolve.
- In a very large bowl (or rising bucket), whisk flour & salt together to combine. Then add yeast mixture & olive oil.
- Stir with a rubber spatula until just incorporated, then scrape the sides of the bowl clean & cover with plastic wrap (or bucket lid).
- Leave out at room temperature to ferment for 12 to 14 hours until at least doubled in volume.
- Once doubled, spread 2 to 3 tblsp of oil evenly onto a 18-by-13 inch rimmed baking sheet.

- Use a spatula or your hand to release it from the sides of the bowl & fold it onto itself gently, then pour out onto the pan.
- Pour an additional 2 tbsps of olive oil over the dough & gently spread across.
- Gently stretch the dough to the edge of the sheet by placing your hands underneath & pulling outward (**the dough will shrink a bit, so repeat stretching once or twice over the course of 30 minutes to ensure dough remains stretched**)*
- Dimple the dough by pressing the pads of your first three fingers in at an angle.
- Make the brine by stirring together salt & water until salt is dissolved, then pour the brine over the dough to fill the dimples.
- Proof focaccia for 45 minutes until the dough is light & bubbly.
- **30 minutes into this final proof**, adjust rack to center position & preheat oven to 450°F. If you have a baking stone, place it on the rack (otherwise, invert another sturdy baking sheet and place on rack).
- Allow to preheat with the oven until very hot.
- Once proofed & preheated, sprinkle focaccia with flaky salt & bake for 25 to 30 minutes directly on top of stone (or inverted pan) until bottom crust is crisp & golden brown when checked with a metal spatula.
- To finish browning the top crust, place focaccia on top rack and bake for 5 to 7 minutes more.
- Remove from oven & brush or douse with 2 to 3 tbsps olive oil over the whole surface (don't worry if the olive pools in pockets, it will absorb as it sits).
- Let cool for 5 minutes & release focaccia from pan with metal spatula.
- Transfer to a rack to cool completely.
- Serve warm or at room temperature.

recipe notes:

- When pulling the dough to reach the edges of the pan, I usually pull as far as I can without tearing it, wait 15 minutes & pull again, wait 15 more minutes & pull one last time. Then you can continue on with dimpling etc.

what you learn from this recipe:

- The different steps of salting this dough are all individually important & give this bread its identity.
- It's cool to see how much more the dough is able to stretch after giving it intervals of rest while stretching it out to reach full capacity of the pan.