



# SOURDOUGH FOCACCIA

YIELDS: 1 LOAF

Focaccia is a flat oven-baked Italian bread similar in style and texture to pizza. Helena, a Centennial College Pastry Arts program graduate, was kind enough to share her favourite focaccia recipe with us! Thanks Helena!



## *Ingredients*

### LEVAIN

- 54g Anita's Organic All Purpose Flour
- 54g water
- 9g starter

### FINAL DOUGH

- 354g Anita's Organic Pizza Pasta Flour
- 152g Anita's Organic All Purpose Flour
- 359g water
- 10g olive oil
- 9g salt
- 116g levain

## *Instructions*

### FOR THE LEVAIN

1. Mix the flour, water together until fully combined. Let stand at room temperature for 10-12 hours.

### MIXING THE DOUGH

2. Combine the flours, water, salt, and ripe sourdough starter in the stand mixer mixing bowl. Mix on low speed for 1 minute then, mix on medium speed for 5 minutes.
3. Drizzle the olive oil into the bowl while mixing on low speed. Then turn the mixer up to medium speed for 2 minutes until the dough comes back together. Desired Dough temp: 24 C
4. Transfer the dough to a bulk fermentation container and cover.
5. Bulk fermentation for 2 hours. Give the dough 4 sets of stretch and folds every 30 minutes.
6. After final fold, transfer the dough into the oiled pan. Every 30 minutes for the first hour, gently stretch the dough to the pan's edges.
7. After 2 hours in proof, transfer the dough to the fridge. The next day, take out the dough and let it come to room temperature. (about 1hour)
8. Drizzle extra virgin olive oil and dimple the dough. Sprinkle rosemary, olives, and top it off with coarse finishing salt. You can also add other toppings like sundried tomatoes, onions, whatever your preference!
9. Bake at 450°F for 30 minutes.

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