

Sourdough Focaccia

Adapted from schoolnightvegan.com

INGREDIENTS	QUANTITY	BAKER'S PERCENTAGE
Leaven	100 grams	
Water (80°F)	390 grams	
Bread Flour	545 grams	
Salt	10 grams	
Extra Virgin Olive Oil	14 grams	

Day 1 morning

Feed starter: 10g original starter / 45g flour / 45g water - in plastic container or mixer bowl

Day 1 evening

- In the bowl of a stand mixer fitted with the dough hook, place the sourdough starter and the water. Using your fingers or a silicone spatula, mix the two together until the starter is evenly distributed. Add the flour and the salt. Lower the dough hook and mix on medium speed until the dough comes together and forms a shaggy, rather wet ball (around 5 minutes). Turn the speed to low, add the olive oil and mix for a further five minutes.
- **Bulk ferment:** Grease a large Tupperware tub with a splash of olive oil and transfer the dough to the tub. Grab one side of the dough, pinch and stretch it up and over to the center of the dough. Rotate the Tupperware 90 degrees and repeat: pinch and stretch the dough into the center. Repeat two more times until you've made a total of four folds in the dough. Cover the tub with a damp tea towel and leave at room temperature. Repeat the four folds another four times every half hour for the first two hours.
- After the first two hours of fermenting and folding are done, grease a large, high sided brownie pan (around 13x9) with a good drizzle of olive oil. Transfer the dough to the oiled pan, cover and leave for the remaining two hours to rest
- Once the dough is proofed, place the entire pan of dough into a plastic bag or wrap with cling film and place in the fridge overnight or for a minimum of 8 hours.

Day 2 morning

- The next day, or after 8 hours have passed, remove the dough from the fridge and place on the kitchen counter to come back to room temperature for an hour.
- Once this hour is done, the second proof begins. This can take between 1 and 2 hours depending on the temperature of the room and the activity of your starter. Just keep an eye of the dough after the first hour of proving - it should become very bubbly and gassy.
- About half an hour before your dough is ready, preheat the oven to 450 and prepare your toppings.

- Once proofed and nicely bubbly, wet your fingers and dimple the dough all over, making sure you push all the way down to the bottom of the pan. (This can help get more gas out)

Topping ingredients

- 4 tbsp extra virgin olive oil
 - 3/4 tsp flaky sea salt
 - 12-14 sprigs of rosemary
 - (Optional) Small handful of cherry tomatoes halved
 - (Optional) 4 cloves of garlic
 - (Optional) Small handful of kalamata and green olives de-stoned
- Drizzle over the topping olive oil and sprinkle the flaky sea salt. Top with the herbs, olives, garlic and cherry tomatoes then place in the oven. Bake for 25 minutes, rotating after 15 mins.
 - Remove from the oven and leave to cool in its tin for 15 minutes. Carefully remove the bread from the tin once cool enough to handle and place on a wire cooking rack.
 - Focaccia tastes best warm within a few hours of baking, but you can also wrap in tin foil and store for a day or so. Enjoy!