



Ingredients:

- 280g water
- 60g milk
- 450g bread flour
- 1g instant yeast
- 10g sea salt
- 40g olive oil (15g for dough, 25g for finishing)
- 10g flaked sea salt

Directions:

1. Combine milk and water in a mixing bowl. Add flour and yeast on top of water.
2. Add the sea salt last so that it doesn't mix with yeast.
NOTE: if using dry active yeast, follow directions on the package and proof in a small amount of warm water.
3. With a mixer on low speed, allow mixture to come together slowly.
4. Once dough has formed, add in the 10g salt and 15g olive oil. Mix for 2-5 minutes longer, or until dough has reformed and fully absorbed the olive oil.
5. Turn mixer to medium-low and mix until dough comes away from the bowl completely, approximately 5 more minutes (total mixing time: 12-15 minutes).
6. Return the mixer to low speed and lightly flour the dough – this will coat the inside of the bowl and help to remove the dough easily.
7. Place dough in a bowl with a light layer of olive oil. Lightly oil surface of dough.
8. Cover the bowl with plastic wrap and allow dough to rise at room temperature for 6-12 hours, depending on ambient temperature, until dough has doubled in size.
9. Turn out your dough and fold 4 times on 4 sides, rotating 1/4 turn each fold.
10. Coat a deep, 12" baking dish or aluminum pan in olive oil and place your dough into it.



Directions cont'd:

11. Allow dough to rise a second time at room temperature until it doubles again, approximately 2-4 hours.
12. Once dough has doubled a second time, preheat oven to 425 F.
13. Drizzle 1/4 of the 25g olive oil over dough. With oiled fingertips, dimple dough deeply, 3/4 of the way into its depth. Drizzle another 1/4 of the olive oil into the dimples. Sprinkle flaked salt to taste.
14. Bake focaccia in the tray for 20 minutes. During the baking process, you will lift and rotate the dough 2 times to ensure the focaccia is cooked evenly throughout. After approximately 10 minutes of baking, lift, rotate, and brush another 1/4 of the olive oil evenly over the surface. Repeat after 15 minutes of baking with the remaining olive oil.
15. Remove from oven when deep golden brown and cool on rack with tray underneath.
16. Slice and enjoy!