

Focaccia Genovese

Ingredients	Quantity
Bread Flour	4 cups
Filtered Water	2 cups + 2 TBSP
Fresh Yeast	15g
Extra Virgin Olive Oil	2 TBSP
Fine Sea Salt	2 tsp
Fresh Rosemary	to taste
Extra Virgin Olive Oil	1/4 cup
Maldon Sea Salt	1 tsp



Serving Suggestions:

The Focaccia Genovese can be served by itself, but is enjoyed with cheeses or salami filled inside.



Procedure

1. Mix the flour in a Kitchen Aid mixer or by hand with fresh yeast, olive oil.
2. Add the filtered water little by little, incorporating salt as well, to create a smooth and elastic dough.
3. Let the dough rest in a bowl with a little flour in it to prevent the focaccia dough from sticking.
4. Cover with a cloth and let rise in a warm (95 F) place until triple its original volume.
5. Spread the dough with hands on **Silpat® Entremet** brushed with some extra virgin olive oil.
6. Let the dough raise again until double its volume.
7. Brush with extra virgin olive oil the top and sprinkle the maldon sea salt and the rosemary.
8. Bake at 550-600 F for about 20 minutes in the bottom part of the oven, if possible right on top of the base of the oven to create a crunchy crust on the bottom.
9. When ready and out of the oven brush the top and especially the side with the rest of olive oil.

Dough Tip: It is very important to spread the focaccia or similar dough with hands and not a rolling pin to keep the aerated texture intact.

Tools & Equipment

- **Silpat® Entremet**
- Half sheet baking tray (13"x18")
- Kitchen Aid mixer, dough hook attachment
- Measuring cups and spoons
- Chef's knife, Cutting board
- Pastry brush

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL