

Focaccia

80% hydration worked by coil folds. A 24–72 hr cold ferment for flavour you cannot fake with more yeast. A salamoia brine in the dimples for the crisp-tender Ligurian crust.

Yield: **12 portions** (23x33 cm sheet) Active: **20 min** Total: **1–3 days** (mostly cold ferment) Oven: **230°C** (450°F) Done: **96°C** internal

WHERE IT WAS BORN

Liguria — Genoa. From the Roman *panis focacius*, bread of the hearth (*focus*); in dialect, *fugassa*.

EATEN, AUTHENTICALLY

Torn warm with oil; the Genoese breakfast — a wedge dunked in cappuccino; or split for a *panino* (mortadella; mozzarella + tomato).

HOW IT'S USED NOW

A bakery staple worldwide; the same dough is the base for Roman *pizza in teglia* (below), topped a hundred ways.

INGREDIENTS

WEIGHT ONLY · BAKER'S % / VOLUME IN RIGHT COLUMN

DOUGH

Bread flour (12–13% protein)	500g	100%
Water, cool (18–20°C)	400g	80%
Extra-virgin olive oil	25g	5%
Fine sea salt (add after autolyse)	11g	2.2%
Instant dried yeast	3g	0.6%

SALAMOIA (DIMPLE BRINE)

Extra-virgin olive oil (best bottle)	40g	3 tbsp
Warm water	30g	2 tbsp
Fine sea salt (dissolve first)	4g	¼ tsp

PAN & FINISH

Extra-virgin olive oil (<i>pan</i>)	30g	2½ tbsp
Flaky finishing salt (<i>Maldon</i>)	3g	to taste
Fresh rosemary (<i>soak in oil</i>)	2g	2 sprigs

Kit: 23x33 cm (9x13") metal pan · dough tub / lidded bowl · scale · thermometer · bench scraper · wet hands

METHOD

- Mix + autolyse.** Whisk 3g yeast into 500g flour. Add 400g cool water + 25g oil. Mix to a shaggy mass — **hold the salt**. Rest **20 min**.
Gluten hydrates faster without salt competing for water; the rest aligns the strands before any work. Salt added after tightens the network. — McGee 2004 / López-Alt
- Add salt.** Sprinkle 11g over the dough; pinch + fold through 30 sec until worked in.
- Coil folds — 4 over 2 hr.** Wet hands, lift the centre until it stretches, let it tuck under. Rotate 90°, repeat x4. Fold again at 30 / 60 / 90 min.
Folds build aligned gluten at 80% hydration where kneading fails — large irregular bubbles, the open custardy crumb. — Forkish 2012 / Modernist Bread
- Cold ferment 24–72 hr.** Straight to the fridge, covered. 48 hr is the sweet spot.
At 4°C yeast crawls but amylase, protease + slow fermentation build sugars, extensibility + organic acids → nutty, complex flavour no same-day dough matches. — Modernist Bread / McGee
- Pan + warm proof.** 30g oil up the pan sides. Scrape dough in, stretch toward corners (rest 15 min, stretch again). Proof **2–4 hr at 20–24°C** until doubled, filling the pan, wobbling like set custard.

Salamoia, Dimple & Bake

- Dissolve 4g salt in 30g warm water, whisk in 40g oil 15 sec until cloudy. Spoon evenly over the dough — looks like too much, it is not.
- Dimple:** oiled fingertips straight down to the pan, all over, ~3 cm apart. Brine pools in the wells. Scatter rosemary + flaky salt.
- Water carries salt *into* the dough + flashes to steam (lifts craters); oil left behind crisps the crust. *The whole Ligurian trick.* — *Nosrat 2017*
- Bake 230°C (450°F), 20–25 min**, rotate at 15 min. Lift onto a rack within 1 min of the oven — left in the pan the crust steams soft.

Done: Deep golden-brown (pale = gummy). Internal **96°C** (205°F). Base crisp + browned from pan oil; whole sheet slides free.

Serve: cool 15 min, cut warm. Never refrigerate baked focaccia — the crumb stales fast.

ONE DOUGH, TWO DISHES — PIZZA IN TEGLIA

This dough is, near enough, Roman **pizza in teglia**. Take it through the same cold ferment, press into an oiled tray, dimple lightly. Spread **raw** crushed San Marzano (salt + oil); bake **250°C, 12–15 min**; add torn, well-drained mozzarella the last **4–5 min**; basil off the heat. *The same dough also rolls into grissini.*

ELEVATION

TIER 1 — NO EXTRA TIME

- Garlic-confit oil** — swap the brine oil for it
- Cracked fennel + pepper** — 2g on top before baking
- Lemon zest** — microplaned over the hot crust

TIER 2 — WORTH IT (+15 MIN)

- Cherry tomato + oregano** — halves pressed cut-side up into dimples
- Caramelised onion** — 150g spread after dimpling
- Potato alla patatina** — mandoline-thin, oiled, shingled on top

TIER 3 — RESTAURANT

- Biga preferment** — 150g flour + 75g water + pinch yeast, 12–16 hr
- Di Recco** — two thin sheets, stracchino sealed between, bake hot
- 20% whole-grain** — swap 100g flour, add 20g water

TROUBLESHOOT

Dense, bready crumb	Under-proofed or baked too cold. Let it double + wobble at RT first.
Flat, no big bubbles	Over-proofed — gas collapsed. Catch at double, not triple.
Greasy, pale crust	Oil only, no brine; oven too cool. Use the salamoia. Verify a true 230°C.
Gummy centre	Pulled too early on colour. Bake to deep brown + 96°C. Cool 15 min.
Won't reach corners	Cold gluten too tight. Rest 15 min, stretch again. Two gentle beats one forced.
Sticks to pan	Too little pan oil. 30g up the sides is the floor; oiled metal releases clean.

CHARTER PREP & STORAGE

The make-ahead	The cold ferment IS the prep. Mix on a provisioning day, bake when needed .
Folded dough	3 d cold ferment, fridge, covered. This is the recipe, not a shortcut.
Salamoia	Fresh is best. Re-emulsify hard before pouring.
Baked, whole	1 d RT loosely wrapped. Refresh 4 min / 180°C to re-crisp.
Frozen	1 mo. Wrap cling + foil. Reheat 6–8 min / 200°C from cold.
Never	Do not freeze proofed dough (gluten shreds); do not refrigerate baked.