



Focaccia Bread

Serves 6

INGREDIENTS

5 3/8 cup Bread flour

4 tsp Salt

16.75 oz Water (room temp)

3.5 oz Sourdough Starter

1.5 tsp Yeast

DIRECTIONS

- Combine dry in mixing bowl and start with dough, cook on low
- Combine all wet, yeast and starter in a separate container and add to dry mix
- Mix on low for about 15 min
- Turn up to medium high and mix for 5 min
- In a bowl add oil and add dough
- Let proof at room temp and every 30 min fold dough within itself and on third fold put dough in pan that it'll be baked in (sprayed with non stick)
- Let proof one last time and bake at 375F for 30 min