

Maine Arts Camp

2013

Recipe Name: Focaccia

Chef: Charlie Limoggio C.E.C.

Servings: 30

Yield: 1 half sheet pan

Quantity	Unit	Ingredient Name	Prep Notes
1/2	tsp	Dry active yeast	
2	cups	Warm water	110°F hotter will kill yeast
1/4	cup	Vegetable oil	
1	TBSP	Kosher salt	
2 1/8	pounds	All-purpose flour	
1	TBSP	Granulated garlic	Or garlic powder
1	tsp	Onion powder	
2	TBSP	Dried basil	
1	TBSP	Parsley flakes	
1	tsp	GROUND rosemary	
1	tsp	Thyme leaves	

1. Mix yeast, warm water & sugar, mix with whip until dissolved, and add oil.
2. Mix herbs into flour, add to water, using dough hook, mix 5 minutes on low, check for hydration
3. Mix 6 more minutes.
4. Spread out onto a lightly oiled 1/2 sheet pan.
5. Place covered in refrigerator for fermenting.
6. When needed, remove from refrigeration, proof 30 minutes
7. Bake at 325 degrees, low fan in the convection oven, for 10 minutes, rotate up/down and front to back and bake 10 more minutes.
8. Cut into thirds lengthwise, and into 1 inch wide strips.

Notes: In the process of fermentation, yeast produces carbon dioxide, alcohol and other compounds which enable dough to rise and modify its physical properties.

If a convection oven (with a fan) is not available, increase oven temperature to 350 degrees F.

The dough is properly hydrated if it pulls away from the bowl of the mixer. If the dough is excessively wet or sticky, sprinkle with about 1 TBSP flour.

As an alternative to ground rosemary, fresh rosemary, minced, can be substituted. Dried rosemary can be ground in a coffee grinder.

Top with a light drizzle of olive oil and a sprinkle of sea salt. Topping with caramelized onions & a dusting of Parmesan cheese is also tasty. Flavor additions are limited only by your imagination.