

Maine Arts Camp

Recipe: Focaccia

Chef: Charlie Limoggio CEC

Yield: ½ sheet pan

Quantity	Unit	Item	Prep Notes
2 ½	teaspoons	Active Dry Yeast	
2	Cups	Warm water 110°F	Hotter will kill the yeast
¼	Cup	Vegetable oil	
2 1/8	Pounds	All-purpose flour	
½	Ounce	Sugar	
½	Ounce	Garlic powder	
¼	Ounce	Onion powder	
2	Tablespoons	Dry basil leaves	
1	Tablespoon	Dry parsley flakes	

1. Mix yeast, warm water & sugar, mix with whip until dissolved, add oil
2. Mix herbs into flour, add to water, using dough hook, mix 5 minutes and check for hydration.
3. Mix 6 more minutes.
4. Spread out onto a lightly oiled 1/2 sheet pan.
5. Place 1/2 sheet pan per full pan, covered in refrigerator for fermenting.
6. Proof 30 minutes
7. Bake at 350°F, 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.
When checking dough for hydration, humid warm days may make the dough sticky. In that case, add flour 1 tablespoon at a time to make it a little dryer.
Can be prepared through step 5 and saved overnight and proofed then cooked the next day.
Serve with a dipping oil

Please note: Volume and weight are not interchangeable. If the recipe calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.