# Herb & Olive Oil Focaccia



With its Mediterranean flavors and light, airy texture, this focaccia doesn't need much to accompany it. We like it shared as an appetizer just as is; or at most, perhaps alongside a creamy goat cheese.

| PREP | BAKE | TOTAL | YIELD |
|---|---|---|---|
| 15 mins | 18 to 22 mins | 2 hrs 13 mins | one 9" x 12" focaccia |

## Ingredients

### Dough

- 4 1/2 to 5 cups (477g to 530g) King Arthur Italian-Style Flour*
- 1 1/4 teaspoons (8g) table salt
- 2 teaspoons instant yeast
- 2 tablespoons (25g) garlic oil or olive oil
- 1 1/4 cups (284g) water, lukewarm

*Use the lesser amount of flour in winter or when it's dry out; the greater amount in summer, or when it's humid

### Topping

- 3 tablespoons (37g) garlic oil or olive oil
- 2 teaspoons herbes de Provence or King Arthur Pizza Seasoning
- 3/4 teaspoon flaky sea salt

## Instructions

1. Mix together all of the dough ingredients and knead for 5 to 6 minutes in a stand mixer. Start with the lesser amount of flour and add more, a tablespoon at a time, until you have a soft, slightly sticky dough.
2. Lightly coat a bowl with 1 tablespoon garlic oil, and roll the dough around in it so that it has an even coating of oil on its surface. Place the dough in the bowl, cover, and let it rise for 60 to 90 minutes.
3. Drizzle a piece of parchment with 1 tablespoon garlic oil.
4. Place the dough on the parchment positioned on a rimless baking sheet or Baker's Peel, and pat it into a rough 9" x 12" rectangle.
5. Sprinkle the herbes de Provence and sea salt over the surface of the dough. Cover the focaccia, and let it rise for about 30 to 45 minutes, until puffy.
6. Place a baking stone in the middle of the oven, and preheat the oven to 425°F.
7. Just before baking the focaccia, use your fingers to gently dimple the dough every 2" or so.
8. Use the baking sheet or peel to transfer the focaccia on the parchment to the hot stone. Bake for 18 to 22 minutes, until slightly golden brown on top.
9. Remove the focaccia from the oven, take it off the parchment, and place it on a rack. Brush the remaining 1 tablespoon garlic oil onto the surface. Allow the focaccia to cool for 10 to 15 minutes before cutting into 2" x 3 1/2" rectangles.

## Tips from our Bakers

- Substitute pastry or all-purpose flour for the Italian-style flour, if desired, though each will produce markedly different results; you may also need to increase the amount of water.

- No baking stone? Spread the dough into a baking sheet that's been drizzled with olive oil. After the dough has risen in the pan for 30 minutes, bake it in the middle of a 425°F oven for 18 to 22 minutes, until light golden brown on top. Remove the focaccia from the oven and the pan, and cool on a rack.