

## Focaccia

Focaccia is a thick Ligurian flatbread, topped with any number of possible ingredients. In contrast to pizza Bianca, it is baked in a pan, which allows for a higher moisture dough. Although adding potato isn't very authentic, it helps with the texture and extends freshness.

Two Focaccias		One Focaccia
8 cups, 1120 g	<b>All-purpose flour, 95%</b>	<b>4 cups, 560 g</b>
½ cup, 65 g	<b>Whole wheat flour, 5%</b>	<b>¼ cup, 33 g</b>
2 cups, 126 g	<b>Instant mashed potato flakes, 11%</b>	<b>1 cup, 63 g</b>
1 ½ Tbsp, 14 g	<b>Yeast, 1.2%</b>	<b>¾ Tbsp, 7 g</b>
1 ½ Tbsp, 21 g	<b>Salt, 2%</b>	<b>¾ Tbsp, 11 g</b>
¼ cup, 50 g	<b>Sugar, 4%</b>	<b>2 Tbsp, 25 g</b>
¼ cup, 55 g	<b>Extra virgin olive oil, 5%</b>	<b>2 Tbsp, 28 g</b>
1 cup, 245 g	<b>Milk, 21%</b>	<b>½ cup, 123 g</b>
4 cups, 948 g	<b>Water, 80%</b>	<b>2 cups, 474 g</b>

In a large bowl, stir together the flours, instant mashed potato flakes, yeast, salt and sugar. Combine the water and milk and heat to 105-115 degrees. Make a bowl in the middle of the dry ingredients and add the olive oil and water-milk mixture. Stir until smooth then stir vigorously another 15-30 seconds. Refrigerate immediately and use at least 12 hours later or allow to rise at room temperature for 2 hours then refrigerate until ready to use.

Remove the dough from the refrigerator and divide in half if making two pans. Preheat the oven to 450 degrees. Coat the bottom and sides of 12 by 18 inch quarter sheet baking pan with 3 Tbsp of olive oil. Coat your hands with a bit of olive oil then grab the dough and stretch it out a bit. Place it in the oiled baking sheet and stretch and pat it out to fill the whole pan. Cover the pan loosely with plastic wrap and allow to rise for about 30 minutes at room temperature.

Remove the plastic wrap, and brush the surface of the dough with 2 Tbsp olive oil. Use your fingers to dimple the surface of the dough then add your chosen ingredients (see below). Place the sheet(s) in the oven and turn the oven down to 425 degrees. Bake for 25-30 minutes, rotating halfway thru the baking. Remove to a wire rack to cool. If topping with cheese, wait until 5 minutes prior to the completion of baking to add.

### Suggested Toppings

Two Pans	Ingredient	One Pan
<b>4 tsp</b>	Coarse salt	2 tsp
<b>4 Tbsp fresh, 2 Tbsp dry</b>	Rosemary or Sage	2 Tbsp fresh or 2 Tbsp dry
<b>1 cup</b>	Tomatoes, eggplant, sliced	½ cup
<b>½ cup</b>	Scallions, green onion or pepper, chopped	¼ cup
<b>2/3 cup</b>	Olives	1/3 cup
<b>2/3 cup</b>	Cheese, grated	1/3 cup

