

Hand Mixed Focaccia Dough

Yield: 9 loaves



Culinary Institute
of America

Ingredients:

Biga:

Ingredients:	Pounds:	Grams:
Bread Flour	1.31	593
Water	.76	346
Yeast, dry	.0001	.2

Final Dough:

Ingredients:	Pounds	Grams
Bread Flour	4.15	1,882
Water	3.27	1,482
Olive Oil	.33	148
Malt Syrup	.05	21
Yeast, dry	.02	9
Salt	.13	57
Biga	2.07	939

Directions:

1. Mix the biga 18 hours in advance.
2. Mix: Breakdown biga by hand with water, oil, and malt syrup for about 5 minutes.
3. Keep mixing while adding flour and then yeast, and salt on top (best with a second set of hands).
4. Work the dough for 5 minutes and scrape the tub down- short development add water as needed.
5. Bulk Ferment: 30 minutes/Fold/30 minutes/Fold
6. Bulk Ferment for 10 minutes while getting station set up.
7. Divide dough into 500-gram portions.
8. Pre-shape: lightly shape round, dip bottom in semolina, place on sheet tray with parchment paper and brush with olive oil.
9. Intermediately ferment for 10 minutes.
10. Final Shape: stretch out to 12" X 6" using olive oil and place in proofer.
11. Final fermentation: 30 minutes.
12. Prep for oven: stipple with olive oil and place toppings.
13. Bake at 480 degrees Fahrenheit for 18 minutes and steam.
14. Brush with olive oil and sprinkle lightly with sea salt and fresh chopped rosemary after baking and let cool.