FOCACCIA

SOURDOUGH

Extra jiggly, extra bubbly • Sourdough or no-knead yeasted • One 9×13" pan

Sourdough adapted from **Kim** (@cookim_mama) · No-knead version by **Emma Fontanella** (recipe)
https://www.emmafontanella.com/no-knead-focaccia

Sourdough focaccia • 82% hydration

*Adapted from **Kim** (@cookim_mama)*

OVEN	BAKE	PAN	HYDRATION
400°F, then 450°F	**40–50 mins, in 3 stages**	**9×13", well oiled**	**82%**

> ***Timing:*** Start in the morning. Plan on roughly 1 hour of autolyse, 2–3 hours of folds, and 3–4 hours of proofing in the pan before baking. The proof may run longer or shorter depending on how warm your kitchen is.

Ingredients

DOUGH (SCALES UP OR DOWN)

- **425g** bread flour
- **25g** whole wheat flour
- **370g** water (82% hydration), *20g reserved*
- **98g** sourdough starter (25% levain)
- **1g** instant yeast *(optional)*
- **9g** salt (2%)
- **9g** extra virgin olive oil (2%)

FOR THE PAN & TOP

- **Olive oil** for the pan, your hands, and drizzling
- **Toppings** of your choice (I use brie)
- **Honey or apricot glaze**, for finishing

Instructions

1. **Autolyse:** In the morning, mix the bread flour and whole wheat flour with the water, reserving 20g of water for step 2. Cover and rest at least 1 hour, or until your starter is ready.
2. **Mix:** Add the levain and combine. Add the salt, yeast, and remaining 20g of water. Once combined, add the olive oil. Slap and fold until the dough comes together. It will be very sticky but will come together over the next few steps. Return to the bowl, cover, and bulk ferment 30 mins.
3. **Stretch & folds:** Perform 2–3 rounds of stretch and folds, each separated by 20–30 mins.
4. **Coil folds:** Perform 2–3 rounds of coil folds, each separated by 20–30 mins. The dough should show signs of fermentation and be smoother now.
5. **Pan & proof:** Transfer the dough to a well-oiled 9×13" pan and gently stretch it to fill the pan. If it doesn't reach the corners, that's fine; it will spread as it proofs. Cover and ferment at least 3–4 hours in a warm spot.
6. **Dimple:** Preheat oven to 400°F (205°C). Drizzle the dough with olive oil, grease your hands, and dimple.
7. **First bake:** Bake at 400°F for 20 mins.
8. **Top:** Remove from the oven and raise the temperature to 450°F (230°C). Add your toppings (I use brie). This step may vary depending on the topping and whether it's pre-cooked (e.g., veggies).
9. **Second bake:** Return to the 450°F oven for 10 mins.

10. **Glaze & finish:** Remove the focaccia and turn the oven off. Brush or drizzle with honey or apricot glaze, then return it to the warm, cooling oven for 10–20 mins, checking often so it doesn't overbake.

WATCH THE HYDRATION

How much water a focaccia dough needs depends on your flour, your kitchen, and where you live, especially at altitude. I've always needed to add more water than the recipe calls for. The dough should be very wet and loose; compare yours to the dough photos in Emma Fontanella's recipe (https://www.emmafontanella.com/no-knead-focaccia), and if it looks stiffer, add water a little at a time while mixing.

SOURDOUGH KEY: WHAT MEANS WHAT

Sourdough starter	The live culture of flour, water, wild yeast, and bacteria you keep and feed. It's "ready" when bubbly and about doubled, usually 4–12 hours after feeding.
Levain	The portion of active starter that goes into this dough. Here the 98g of ready starter *is* the levain; the terms are used interchangeably.
Autolyse	Resting flour and water together *before* adding starter, salt, or yeast. Hydrates the flour and starts gluten forming, so the dough is easier to work.
Hydration & %	Baker's percentages are relative to total flour weight (450g). 82% hydration means a very wet dough, which is what makes the crumb open and bubbly.
Bulk ferment	The first rise of the whole dough, during which the folds happen and the dough builds strength and flavor.
Slap & fold	Lifting the sticky dough, slapping it onto the counter, and folding it over itself. Builds strength quickly in a wet dough.
Stretch & fold	With wet hands, stretch one side of the dough up and fold it over. Turn the bowl and repeat on all four sides; that is one round.
Coil fold	Lift the dough from the middle so the ends tuck under, turn the bowl, and repeat. Gentler than stretch and folds, so it keeps the bubbles.
Proof	The final rise in the pan, where the dough puffs up and spreads before baking.
Dimple	Pressing oiled fingertips straight down into the dough to make the classic focaccia wells.

NO-KNEAD (NO STARTER)

NO STARTER

Big bubble no-knead focaccia with dried yeast • ~84% hydration

*Recipe by **Emma Fontanella** · Big Bubble No-Knead Focaccia*

OVEN	BAKE	PAN	HYDRATION
400°F (200°C), fan on if you have one	**20–25 mins**	**9×13", at least 2" deep**	**~84%**

Timing: Mixing and 4 rounds of stretch & folds take about 2½ hours. For the best flavor, cold-ferment overnight (up to 48 hours), then proof about 2 hours in the pan. For same-day focaccia, skip the fridge: rest 30–40 mins, then proof at least 1 hour in the pan.

Ingredients

DOUGH

- **2 cups (470g)** lukewarm water, 80–100°F (27–37°C), plus more as needed
- **2 tsp (11g)** salt
- **1 tbsp** extra virgin olive oil, plus plenty for the pan and drizzling
- **7g** dried yeast (active or instant)
- **4 cups (560g)** bread flour or Italian 00 flour (12% protein)

TOPPINGS

- **Rosemary**
- **Olives**
- **2 tbsp** olive oil
- **Flaky sea salt**

Instructions

MIX

1. In a large bowl, whisk the water, salt, olive oil, and yeast.
2. Add the flour and mix with a spoon or spatula until fully combined and no dry flour remains. Scrape down the sides, cover, and rest 30 mins.
3. **Check the hydration:** the dough should be very wet and sticky. If it's stiff or dry, add water a little at a time (see the note below).

STRETCH & FOLD

4. Stretch one side of the dough up and fold it over to the opposite side. Turn the bowl a quarter and repeat 3 more times. Cover and rest 30 mins.
5. Repeat for 3 more rounds (4 in total), resting 30 mins between each.

FERMENT, PAN & PROOF

6. Cover and refrigerate overnight, or up to 48 hours. (Same day: rest 30–40 mins at room temperature instead.)
7. Coat a 9×13" pan with 3–4 tbsp olive oil (line the bottom with parchment first if it isn't nonstick). Give the dough one last gentle stretch & fold, set it in the pan, and drizzle with more oil.
8. Cover and proof about 2 hours if the dough came from the fridge, or at least 1 hour if same-day.

DIMPLE & BAKE

9. Heat the oven to 400°F (200°C), with the fan on if you have one. Drizzle the dough with more oil, oil your hands, and dimple, jiggling the dough to spread it into the pan.
10. Add the toppings, oiled so they don't burn, and bake 20–25 mins, until golden and crispy.
11. Rest at least 10–15 mins before slicing. Serve warm or cold.

WATCH THE HYDRATION

How much water a focaccia dough needs depends on your flour, your kitchen, and where you live, especially at altitude. I've always needed to add more water than the recipe calls for. Emma notes that higher-protein bread flour is "thirstier" than Italian 00 flour. Compare your dough to the photos in her recipe (https://www.emmafontanella.com/no-knead-focaccia), and if it looks stiffer, add water a little at a time.

SMALLER BATCH & LEFTOVERS

Halve the recipe for an 8" square pan (at least 2" deep). Leftovers reheat well: about 10 mins in the oven re-crisps the outside.