



LOLLI
of the day

@lollioftheday

Sourdough Focaccia

Initial rise: 10 minutes active time; 8hr-overnight rest

Second rise: 10 minutes active time; 4-6hr rest

75g active sourdough starter

435g water, room temp, filtered or bottled

10g Kosher salt

512g bread flour

4 tbsp Olive oil

Maldon sea salt

Italian seasoning

Using a food scale and a large bowl, mix starter, water and salt until just combined.

Add bread flour and mix until well combined. Cover with tea towel.

30 minutes later, fold the mixture 8-10 times, performing quarter turns of the bowl with each fold.

Let rest 8hrs or overnight, until mixture has doubled in size.

Once mixture has doubled, wet hands and use fingers to push the dough down and deflate.

Using a 9x13 nonstick pan, pour 2tbsp olive oil in the bottom of the pan. Transfer dough to the pan.

Fold the dough like an envelope – top to middle, side to middle, bottom to middle, side to middle, to shape a rectangle, then flip over so the seam side is down. Drizzle the top with a little olive oil and let rest 4-6hours until the dough has doubled in size.

Preheat oven to 400.

Rub olive oil on your hands and spread dough out to the sides of the pan and dimple using all ten fingers.

Drizzle a little more olive oil over the top, season generously with salt and seasoning. Place in the oven for 25 minutes until golden.