

Fast Focaccia

2 cups lukewarm water (85 degrees)
2 tsp dry yeast
4 cups unbleached bread flour
3 tsp salt
2-3 tsp olive oil
2 T chopped fresh rosemary
1 tsp kosher salt

Heat the oven to 500F.

- Mix flour, salt, yeast in a bowl with flour whisk.
- Add water and mix until smooth making sure all flour is hydrated.
- Cover the bowl with plastic wrap and let it rise in a warm place for 30 minutes.
- Spray 9 x 13 inch pan with Pam.
- Coat the bottom of the pan with 2 tablespoons of olive oil.
- Pour the dough into the pan.
- Turn and tip the pan to evenly distribute batter over the entire pan.
- Drizzle 2 tablespoons of olive oil over the batter. Sprinkle with rosemary leaves.
- Using your fingers dimple the surface of the batter.
- Sprinkle with Maldon sea salt.
- Place in the oven and reduce the **temperature to 450F.**
- Bake for 15 to 20 minutes, until golden brown.
- Cool on a wire rack.

Equipment:

Bowl

Flour whisk

Plastic wrap

9 x 13 inch pan

Thermometer

Wire Rack