



## Focaccia

### Ingredients:

Water	400g	Semolina	145g
Wheat leaven	180g	Olive oil	75g
Cooked rye	190g	Salt	18g
Strong white	600g		

**Preparation 60 minutes, baking 40 minutes**

### MIXING:

1. Weigh the water (about 30°C, or cold if cooked rye is still hot) into a large bowl. Add the leaven + cooked rye + a splash of olive oil and stir in. **5 mins**
2. Weigh flour and semolina into the tub. Mix until there is no dry flour left, particularly underneath and in the middle. **10 mins**
3. Cover and leave for 30-45 minutes.
4. Weigh the salt separately. Add it to the dough. Weigh the oil on top and knead into the dough until silky. **10 mins**
5. Stretch + fold the dough every 30 minutes for 2-3 hours. **2 mins per fold**
6. Put the dough in the fridge overnight if possible.

### SHAPING:

1. Generously oil a clean high-sided tray. Place dough onto the tray, then turn it over so top and bottom are covered with oil. Leave in warm room for 1 hour.
2. Press the relaxed dough into the corners of the tray evenly. Add the topping generously, and sprinkle coarse salt evenly. Press the topping into the dough well using your fingertips.

### PROVING:

- Prove at room temperature for about 2 hours.

### BAKING:

- Bake at 230 C with steam throughout. Brush the top with olive oil immediately the focaccia comes out of the oven.