



INGREDIENTS:

Yield: two 8" x 12" pans

DOUGH

- 4 1/2 cups (20 oz. / 567 g) unbleached bread flour
- 1 3/4 teaspoons (0.4 oz. / 11 g) salt
- 1 1/4 teaspoon (0.14 oz. / 4 g) instant yeast
- 2 cups (16 oz. / 454 g) chilled water (about 55 degrees F)
- 1 tablespoon (0.5 oz. / 14 g) olive oil plus more for the pan

FOCACCIA

- 1/2 dough
- 2 Yukon Gold potatoes – sliced very thin
- 1 teaspoon (.04 oz. / 1 g) rosemary
- 1/4 teaspoon (.05 oz. / 1.5 g) fine sea salt
- 1/4 teaspoon (.02 oz. / .5 g) fresh ground pepper
- 1 1/2 cups (4 oz. / 113 g) grated gruyere cheese
- 1/2 cup (4.4 oz. / 125 g) crème fraiche – room temperature

DIRECTIONS:

DO AHEAD – CAN BE DONE UP TO 4 DAYS AHEAD OF BAKING

Combine the flour, salt, yeast, and water in a mixing bowl. If using a mixer, use the paddle attachment and mix on the lowest speed for 1 minute. If mixing by hand, use a large spoon and stir for about 1 minute, until well blended. The dough will look a little lumpy and wet. Let the dough rest for 5 minutes to fully hydrate the flour.

Drizzle the olive oil over the dough, and then resume mixing on medium-low speed using the paddle attachment, or by hand using a large spoon for 1 minute. The dough should become smoother, but will still be very soft, sticky, and wet. Cover the bowl with the plastic wrap and let the dough rest at room temperature for 10 minutes.

Transfer the dough to a lightly oiled work surface. With wet or oiled hands, reach under the front end of the dough, stretch it out, and then fold it back 1/3 onto the top of the dough (as you would fold a business letter). Do this from the back end and then from each side, then flip the dough over and tuck it into a ball. The dough should be significantly firmer, though still very soft and fragile. Place the dough back in the bowl, cover, and let sit at room temperature for 10 minutes. Repeat the entire stretch and fold process three more times, completing all repetitions within 30-40 minutes. (You can also do the stretch and folds in the bowl)

After the final stretch and fold, return the dough to the oiled bowl and immediately cover the bowl tightly and refrigerate overnight or for up to 4 days.

ON BAKING DAY

1. Remove the dough from the refrigerator about 1 to 1 1/2 hour before you plan to bake. If you are going to make two sheets of the focaccia today, you can go to step 2 now and follow these instructions immediately repeating them with the second pan. If you want to make only one today, cut the dough in half now and return one half to the refrigerator in a slightly oiled bowl that is covered in plastic. Put the other half back into the bowl that it was in and again cover with plastic wrap.
2. While the dough is coming up to room temperature, place a pizza stone in the oven on the middle rack. Preheat the oven to 500 degrees for one hour.
3. Also, while the dough is coming up to room temperature, now would be a

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DIRECTIONS:

good time to prepare the potato topping. **If you are making two sheets of focaccia today you will double the ingredients used in this step.** Wash and completely dry 2 Yukon Gold potatoes. You do not have to peel these potatoes. Using a mandolin or food processor with a disk, slice the potatoes very thin. Put the sliced potatoes in a bowl and add approximately 1 tablespoon of olive oil, one teaspoon of finely chopped rosemary, 1/4 teaspoon each of fresh ground pepper and fine sea salt. Mix the ingredients to cover the potatoes. Tightly cover the bowl with plastic wrap to prevent the potatoes from oxidizing.

4. After the dough has been out of the refrigerator and has reached room temperature, you are ready to sheet the dough. Place a piece of parchment paper in the bottom of an 8 inch by 12 inch sheet pan. The pan should have low side walls that are about 3/4 to 1 inch high. The parchment paper should completely cover the bottom of the pan.
5. If you have not already cut the dough in half in step 1, remove the dough from the bowl now and put it on a silicone mat or cutting board and cut the dough in half. Place one half of the

dough onto the middle of the sheet pan on top of the parchment paper. If you had already cut the dough in half in step one (it means you decided to bake only half of the dough today and returned one half to the refrigerator), just remove your dough from the bowl and place it in the center of the parchment paper covered pan.

6. As you are pressing your fingers down into the dough, you should also start spreading the dough out onto the bottom of the pan. Continue this dimpling process until you have spread the dough over the entire bottom of the pan. You may find that you have to let the dough rest for five minutes before continuing the dimpling process if the dough starts to pull back as you are spreading it out. It is not uncommon to require two five minute rest periods to get the dough to cover the entire bottom of the pan.
7. Once the dough has spread to the entire bottom of the pan it is time to

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DIRECTIONS:

- add the toppings. Place the potatoes on top of the dough while slightly overlapping the edges. If you slice the potatoes too thick or overlap them too much, you may find the top of the potatoes do not fully cook when baking the focaccia (if that happens try to bake the focaccia for an additional 3 to 5 minutes). Now that the potatoes are on the focaccia it is time to add the cheese. I suggest you use about 4 oz. / 113 grams (about one and a half cups) of gruyere cheese. Using a cheese grater, grate the gruyere cheese over the entire surface.
- Cover the pan with plastic wrap and allow the dough to rise for one hour before baking. You will know if the dough has risen enough if you test it by putting a small dent in the surface of the exposed dough and see that the dimple fills back in quickly. If it does not fill back in quickly then let the dough rise for another 10 minutes and test again.
- When the dough is ready for baking, remove the plastic wrap and with a spatula spread the crème fraiche over the top of the cheese and potatoes. If you find it too difficult to spread the crème fraiche, then just put small dol-
- lops of the crème fraiche over the cheese (the crème fraiche will spread out from the heat of the oven). Place the pan on top of the pizza stone that was preheated in the oven and reduce the temperature to 450 degrees. Bake for 30 minutes and then test the potatoes with a fork. If they have not completely cooked then continue baking for another five minutes and test again.
- Let the pan cool on a wire rack for **only a few minutes** and then remove the focaccia from the pan. Cooling the focaccia in the pan for a long period of time will make the bottom of the focaccia very wet and soggy. Place the focaccia on a wire cooling rack and allow it to cool for 5 to 10 minutes before slicing and eating.