

Tomato-Basil-Mozzarella Focaccia



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

PESTO

- 1 cup fresh basil leaves - packed tightly
- 1/4 cup pine nuts
- 1 large clove garlic
- 1/4 cup grated parmesan cheese
- 1/8 teaspoon fine sea salt
- 1/8 teaspoon fresh ground pepper
- 1/4 cup olive oil

FOCACCIA

- 1/2 dough
- 1/3 pesto
- 1 1/2 Roma tomatoes – thinly sliced
- 1 cup (120 grams) grated mozzarella cheese

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

**COOKING
SKILLS
ACADEMY**



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

PESTO

- 1 cup fresh basil leaves - packed tightly
- 1/4 cup pine nuts
- 1 large clove garlic
- 1/4 cup grated parmesan cheese
- 1/8 teaspoon fine sea salt
- 1/8 teaspoon fresh ground pepper
- 1/4 cup olive oil

FOCACCIA

- 1/2 dough
- 1/3 pesto
- 1 1/2 Roma tomatoes – thinly sliced
- 1 cup (120 grams) grated mozzarella cheese

DIRECTIONS:

- a good time to make the pesto. Place the basil, pine nuts, garlic, Parmesan cheese, sea salt, and pepper into a food processor. Blend/pulse until all of the basil is chopped very fine (should take no more than 45 to 60 seconds).
- While the food processor is running, open the top and slowly pour in the olive oil. Continue mixing until everything is incorporated. Set this aside until step 9.
- 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.
- Put about a teaspoon of olive oil on top of the parchment paper. Using your fingers spread the oil on the paper and the sides of the pan. This oil will help give the bottom of the focaccia a thicker crust and will assist in getting the focaccia out of the pan after it has baked.
- If you have not already cut the dough in half in step 1, remove the dough from the bowl now and put it on silicone mat or cutting board and cut the dough in half. Place one half of the dough into 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.
- Add another teaspoon of olive oil to the top of the dough and using your fingers, press down into the dough causing the dough to dimple. As you are pressing your fingers down into the dough, you should also start spreading the dough out into 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



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

PESTO

- 1 cup fresh basil leaves - packed tightly
- 1/4 cup pine nuts
- 1 large clove garlic
- 1/4 cup grated parmesan cheese
- 1/8 teaspoon fine sea salt
- 1/8 teaspoon fresh ground pepper
- 1/4 cup olive oil

FOCACCIA

- 1/2 dough
- 1/3 pesto
- 1 1/2 Roma tomatoes – thinly sliced
- 1 cup (120 grams) grated mozzarella cheese

DIRECTIONS:

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.

9. Once the dough has spread to the entire bottom of the pan it is time to add the toppings. Using a rubber spatula spread about 1/3 of the pesto over the top of the dough. Remember that the pesto is not like paint and you should not make the entire surface of the dough a solid green color. I suggest that you only use 1/3 of the pesto for each focaccia the first time you make this recipe. If you find that you really enjoy the pesto flavor, use 1/2 of the pesto for each focaccia the next time. If you use 1/3 for each focaccia the first time you make this, you can always use the last 1/3 with some pasta for a Pesto-Pasta dish.

10. Slice 1 1/2 Roma Tomatoes into very thin slices. You may find that using a Mandolin will enable you to get the thin slices required. Place the tomatoes on top of the pesto covered dough while slightly overlapping the edges. If you slice the tomatoes too thick or overlap them too much, you may find the top of the baked focaccia a little

too moist. If that happens try to bake it for an additional 3 to 5 minutes. Be careful with the topping because the cheese can get black very quickly in the oven.

11. Now that the tomatoes are on the focaccia it is time to add the cheese. I suggest you use about 120 grams (about one cup) of shredded mozzarella cheese. Spread this cheese over the entire surface, and again do not try to make the entire surface a solid white color. It is better if you can still see parts of the tomato or pesto through the surface of the cheese.
12. 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.



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

PESTO

- 1 cup fresh basil leaves - packed tightly
- 1/4 cup pine nuts
- 1 large clove garlic
- 1/4 cup grated parmesan cheese
- 1/8 teaspoon fine sea salt
- 1/8 teaspoon fresh ground pepper
- 1/4 cup olive oil

FOCACCIA

- 1/2 dough
- 1/3 pesto
- 1 1/2 Roma tomatoes – thinly sliced
- 1 cup (120 grams) grated mozzarella cheese

DIRECTIONS:

- When the dough is ready for baking, remove the plastic wrap and 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 remove from the oven.
- 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.

Tomato-Basil-Mozzarella Focaccia