

## FOCACCIA 166



This Focaccia is made with a regular starter at 166% hydration. It is a light bubbly dough. Mix up the dough in the morning as it is a one day dough. This recipe will make 4 lbs 3.2 oz of dough, enough for two large 14" round Focaccia. The dough is at 63.5 % hydration.

- ❖ 2 cups vigorous Starter at 166% hydration -18 oz / 510g
- ❖ 1 ¼ cup water - 10 oz / 283 g
- ❖ ½ cup evaporated milk - 4 oz / 113 g
- ❖ 3 Tablespoon Olive Oil - 1.5 oz / 42 g
- ❖ 7 1/3 All Purpose flour - 2 lbs 1.0 oz / 935 g
- ❖ ½ teaspoon garlic powder
- ❖ 3 ½ teaspoons salt - .7 oz / 19 g

Mix all ingredients together except salt. Mixing will take 3 to 4 minutes. Autolyse for 20 minutes. After the 20 minutes, add the salt and mix the dough for 3 more minutes on low speed. Let this dough set lightly covered at room temperature for six hours. Fold the dough every two hours.

When dough is done bulk fermenting, divide it into two pieces and roll each piece into a ball and let them set for 10 minutes. Now starting with one piece, begin to stretch out the dough gently from all sides and pushing the dough gently outward from the middle until the dough is about 14 inches in diameter. Shape second piece.

If the dough fights you, let it rest another 10 - 15 minutes and start stretching and pulling the dough out again. Set the dough on top of a pizza screen/pan or sprinkle a peel with semolina flour and set the dough on top of it. Let the dough rise about for one hour.

Spread the top of the dough with Olive oil and then 1 cup grated Parmesan Cheese, and your choice of topping. Pre heat your oven to 450F/232C degrees with a baking stone. Bake at 450F/232C degrees for about 10 - 15 minutes or until it looks browned.

