

Day 1- Focaccia

Equipment

- Scale
- Mixer / Mixers (will have to scale down formula if using KA mixers)
- Large volume measure
- Full size sheet pans, lined with parchment, lightly sprayed with pan coating

Production

1. Scale ingredients.
2. Place into the mixer and begin the mix. I find this a great time to have the students watch the dough, discussing the first part of the mix, speed 1, is to combine the ingredients, distribute the yeast evenly through the dough and to mix the ingredients into a smooth, uniform dough. The mix will then proceed to speed 2, where I explain we are now looking to develop the dough, gluten and structure in particular.
3. Once the dough has mixed, you can demo a window pane test.
4. Transfer the dough to the bench, and have students scale into 4, 3lb. pieces.
5. Round the dough, dust heavily with flour and place on the prepared sheet pans, leaving good space between them, as they will be fermenting, thus expanding all night.
6. Cover the pans loosely. I use large plastic bags to do this. Place the sheet pans into the refrigerator to “retard” overnight.