

# Day 2- Focaccia

## Equipment

- Rolling pins
- Half pans. Sprayed lightly with pan coating
- Cooling grates

## Production

1. Pull the Focaccia from refrigerator and allow it to come up to temperature a bit.
2. While Focaccia dough is loosening up, you can scale ingredients for the Challah and reserve.
3. Have prepared half sheet pans in work area.
4. Carefully remove the rounds of dough, try to maintain their shape. We don't want the dough to fold on itself, as the goal is to start coaxing it into a rectangle. If dusting flour is needed, keep it to a minimum. I rarely need it for this dough.
5. Using your hands, gently pull the round, forming it into a rectangular shape. Use your fingers to gently stretch the ends, forming corners. Once you have the rectangular shape, you can use a rolling pin if you desire.
6. Roll to the size of your half pan, then transfer the dough to the prepared pan. Again use your hands to gently stretch the corners into place, and press to insure even thickness of the entire dough.
7. Using your fingers, dimple the dough, firmly. This will expel some of the gasses and any pockets that may bubble up during the bake.
8. Pour a liberal amount of olive oil on the surface of the dough, and using a hand, spread it to completely coat the dough surface.
9. Next, evenly broadcast large flake (Kosher) sea salt over the entire surface of the dough. I also like to sprinkle a light coat of Herbs de Provence on the surface, optional for you of course.
10. Place the pans into a proof box and allow to rise, almost even with the side of the pan.

- 11. Place in oven, baking to a deep, golden brown. Watch for any pockets or large bubbles to appear, and carefully vent them should they arise.**
- 12. Once the bake is complete, remove from oven and take to the bench, next to your cooling grates. Using large tongs, lift a corner of the bread and pull, sliding the sheet of bread onto the cooling grate.**
- 13. If the bread is simply left in the pan, condensation will make the bottom of the bread quite moist.**