

No Knead Focaccia Bread



Makes one 9" x 11" pan

Ingredients

For the basic dough

¼ teaspoon active dry yeast
500 grams bread flour
2 teaspoons kosher salt
1 tablespoon olive oil
400 grams water (1 ⅔ cups)

To top the focaccia

¼ cup olive oil
2 teaspoons dried oregano or rosemary
Red pepper flakes
2 teaspoons sea or Kosher salt

Steps

1. In a large bowl combine yeast and flour. Stir well. Add the salt, oil and water. Stir well using a flat spatula until a wet and sticky dough forms (be sure to get up all the dry flour parts that may be stuck to the bottom of the bowl. Cover the dough with a lid or plastic wrap and refrigerate overnight (at least 14 hours).
2. Take the dough out of the fridge and begin a series of stretch and folds. You need to wet your hand first as the dough is very sticky. Take one side of the dough and stretch it across to the other side of the bowl. Make a ¼ rotation of the bowl and repeat this process three more times so that you've stretched and folded all four sides of the dough/bowl. Cover and let rest for 30 minutes. Repeat this process of stretching and folding 3-4 more times leaving 30 minutes of rest in between and making sure the bowl is covered.
3. By this time the dough should have doubled in size but if it hasn't, you may want to move the bowl to a warmer spot in your kitchen (like the inside of your oven with the light on). Check every 20 minutes or so. Once the dough is ready, turn it out into a well oiled 9" x 11" pan. Using your fingers and hands stretch/ spread the dough out to fill up the pan. Spray/drizzle oil on top and cover. Allow to rest at room temperature for 2 hours.
4. Preheat your oven to 425°F. Uncover the pan and spray the top with a little more oil and using your fingers poke holes all over the dough. Top with sea salt, rosemary or oregano, red pepper flakes (if desired).
5. Bake for 30-35 minutes or until the the top is golden brown. Allow to cool for 10 minutes before remove from the pan to a wire rack. Now allow to rest for 30 minutes before cutting. Slice and serve!!