

Focaccia with Kalamata Olives and Rosemary

Serves 20 using the All-Clad Large Shallow Baker

Focaccia is a flat, Italian bread that is very easy to make at home. Here I have added olives and rosemary to the yeast dough. It is a very traditional combination, but you can experiment by substituting other ingredients such as roasted onions or tomatoes, even slices of cooked potatoes or sausage.



Ingredients:

- 1 1/3 cups very warm water (110 to 115°F)
- 1 tablespoon active dry yeast (not quick rising)
- 5 to 6 cups all-purpose flour

- 2 teaspoons kosher salt
- 1 1/2 teaspoons finely chopped rosemary
- 2/3 cup extra virgin olive oil, plus additional for the bowl and focaccia
- 1/4 cup dry white wine, such as Sauvignon Blanc
- 1 cup pitted kalamata olives, chopped
- 1 to 1 1/2 teaspoons Maldon salt or other flaked sea salt
- Finely ground black pepper
- 1 rosemary sprig

Instructions:

Pour the water in the bowl of a stand mixer and sprinkle the yeast over the top. Let stand for 5 minutes. Stir to dissolve the yeast.

Add 1 1/2 cups of the flour to the yeast mixture. Mix with the paddle attachment until combined, about 2 minutes. Cover the top of the bowl with plastic wrap or a kitchen towel and let stand until the mixture has risen slightly and the top has bubbled, about 20 minutes.

In a separate bowl, combine 3 1/2 cups of the flour, the kosher salt, and chopped rosemary.

Clean the paddle attachment and return to the mixer. With the mixer running on low speed, add the oil and the wine. Once combined stop the mixer, add the flour mixture, and mix on low until the flour is just incorporated. Increase the speed to medium and continue to mix until the dough comes together, 2 to 3 minutes. At this point the dough will hold together but be sticky to the touch. If the dough is too wet, add the remaining flour, about 1/4 cup at a time as needed.

Change to the hook attachment and knead on medium until the dough is smooth, 10 to 15 minutes.

Transfer the dough to a large board and press out into a rectangle about 8 by 10 inches. Arrange 3/4 of the olives evenly on the surface. Fold the edges of the dough over, as if folding a letter, and knead for a few minutes, just to incorporate the olives. Tuck the sides under to form a rounded disc.

Lightly oil a large bowl. Transfer the dough to the bowl and roll to coat in the oil, leaving the dough rounded side up. Cover the bowl with plastic wrap or a kitchen towel and let rise until doubled in size, 1 1/2 to 2 hours.

Punch down the dough.

Lightly oil the large shallow baker. Sprinkle lightly with Maldon salt and black pepper.

Place the dough on the baker and stretch the dough to fill the pan. There may be some small gaps along the edges. Cover the top of the pan with lightly oiled plastic wrap or a kitchen towel and let rise until doubled in size, about 1 hour.

Position a rack in the center of the oven and preheat to 400°F.

Using your fingertips or the back of a wooden spoon make 1/2-inch dimples over the surface of the dough. Sprinkle with the remaining olives. Dip the sprig of rosemary in some olive oil and use the rosemary to brush the oil over the top of the bread. Sprinkle Maldon salt over the top.

Bake until the focaccia is firm and the top is golden, 25 to 30 minutes. Place the baker on a cooling rack for about 10 minutes. Brush with additional olive oil. Lift the focaccia to a cutting board, slice and serve warm.