



CHEF JON'S FOCACCIA

**MAKES TWO STANDARD
COOKIE SHEETS**

BIGA

Make this the day before

- 1 3/4 cup bread flour
- 1/2 cup water
- Pinch dry yeast
- Mix these ingredients up in a bowl (it will be very stiff, don't add more water)
- Let sit in a warm place covered with saran wrap for at least 24 hours

DOUGH

- 2 tsp dry yeast
- 2 1/4 cup water
- 1/4 cup olive oil
- 5 3/4 cup bread flour
- 2 tsp salt
- All of your biga

DIRECTIONS

- 1. To make the dough: Place all the biga into your mixer with a dough hook attachment, add water, olive oil and yeast. Mix on low speed while you measure out the dry ingredients. Add your bread flour and salt (always make sure your salt is on top of the flour so it doesn't kill the yeast).**
- 2. Mix on low for 3 minutes and then on medium for 3 minutes (this helps develop the gluten in the dough).**
- 3. In a large bowl, oil it with about 2 table spoons of olive oil and put the dough in it (dough will be very loose and sticky - oil your hands to help).**
- 4. Let this rise 3 times for 30 minutes folding at each interval.**
- 5. After this is done, separate the dough and transfer onto two oiled cookie sheets, carefully stretching the dough out to fit each pan.**
- 6. Don't force it, but tug on the dough every now and then for 20 minutes before going into the oven. Dimple the top with your fingers and top with sea salt.**
- 7. You can top with chopped Kalamata olives, caramelized onions, Roma tomatoes, basil, garlic, etc. before baking.**
- 8. Bake at 450 degrees for 15-20 minutes or until the top and bottom are golden brown.**
- 9. Let cool for at least 30 minutes before slicing. ENJOY!**



*A retreat for children with life-threatening illnesses and their families
Casco, Maine*