

Classic focaccia

Flour, water, salt, yeast, oil. Mixed and folded in the evening, panned and refrigerated overnight, dimpled and baked in the morning. The plain dough is the base; the variants carry the flavor.

Source House formula · Original Contains **Wheat** Last change Rev 02 · Sections in bake order
Equipment Half sheet 13 × 18 in · Large bowl, lidded · Bowl scraper · Wire rack

Yield · half sheet	Hydration	Dough	Plan · cold ferment	Oven · 450 °F
16 pieces	80%	1.41 kg	12–24 h	230 °C

Formula	Ingredient	%	Grams	Scaled × ____
% · flour = 100				
Bread flour, 12.7% protein. All-purpose works; the dough is slacker and rises a little less.	A Dough			
Water at 40 °C. Above 45 °C it starts to kill the yeast.	☐ Bread flour · 12.7% protein	100.0	750	
Idaho Falls, 4,700 ft: the cold ferment blunts the fast proof up here. Trial B cuts yeast 15%.	☐ Water · 40 °C	80.0	600	
† Doesn't scale in a straight line past 2×.	☐ Fine salt	2.0	15	
	☐ Active dry yeast † · bloomed	0.8	6	
	☐ Olive oil · in the dough	4.0	30	
	☐ Honey · feeds the bloom	1.3	10	
Scale by pan	B Pan and top · outside the formula			
Half sheet × 1 · 16	☐ Olive oil · pan	—	40	
9 × 13 in × 0.6 · 9	☐ Olive oil · top, before dimpling	—	30	
Quarter sheet × 0.6 · 9				
Two half sheets × 2 · 32				
Scale by weight				
_____ g dough ÷ 1.88	Total dough	188.1	1,411	
= _____ g flour				
Then flour × each %.				
† Trial past 2×.				

Method

Evening · tick each step

Active dry yeast blooms first (step 01). Instant goes in dry with the flour at the same weight.

Pick a variant before step 05 if it has an inclusion.

01	Bloom. Whisk the yeast and honey into the water. Wait until the surface foams.	5–10 min 40 °C water	☐
02	Mix. Add flour and salt. Stir with a spatula until no dry flour remains. Shaggy is right.	2 min No kneading	☐
03	Oil, rest. Drizzle the 30 g dough oil over the top. Cover. Leave on the counter.	30 min Room temp	☐
04	Fold. Wet hands. Pull one side up and over the middle; turn the bowl, four pulls. Cover.	3 × 30 min Smoother each set	☐
05	Inclusions. Anything going inside (chopped olives) goes in on the third fold. Cover.	— See variants	☐
06	Pan. Oil the pan with the 40 g. Pour the dough in; do not stretch it. Cover tight.	2 min Film or lid	☐
07	Retard. Refrigerate. The dough relaxes toward the corners on its own.	12–24 h 4 °C	☐

Variants

Toppings · each as % of dough

Full half sheet. Two variants on one pan → halve each; mark the split on the tent card.

Salt on bare dough only. Herbs into the dimples, not on top, or they scorch.

Rosemary and salt · the baseline			0.9% of dough · 12 g
☐ Rosemary · fresh, chopped	66.7	8	→ Rosemary pressed into the dimples at step 10. → Coarse black pepper over the hot bread, if wanted.
☐ Flaky salt †	33.3	4	
Kalamata and rosemary			11.9% of dough · 168 g
☐ Kalamata olives · pitted, halved	71.4	120	→ Pat dry. Chopped ones in on the third fold, step 05. → Halves cut side up; salt the bare patches. → Zest of 1 lemon over the hot bread; before, it turns bitter.
☐ Kalamata olives · chopped, in	23.8	40	
☐ Rosemary · fresh, chopped	3.6	6	
☐ Flaky salt †	1.2	2	
'Nduja and honey · spicy			9.2% of dough · 130 g
☐ 'Nduja	76.9	100	→ Spoonfuls in the dimples; no salt. → Honey over the hot bread. Tent says spicy.
☐ Honey · after, warm	23.1	30	
Grape and rosemary · schiacciata all'uva			19.7% of dough · 278 g
☐ Black grapes · seedless, halved	89.9	250	→ Grapes cut side up; sugar over; rosemary in the dimples. → Check at 20 min; the juice can scorch at the edges.
☐ Granulated sugar	7.2	20	
☐ Rosemary · fresh, chopped	2.2	6	
☐ Flaky salt †	0.7	2	

Method Morning · out at 4:15 for a 5:30 drop Sleep-in option: bake straight from the fridge and add 10–15 min. Less height, same crumb.	08	Warm. Morning. Uncover; rest on the counter while the oven heats, rack lower-middle.	45–60 min 230 °C 450 °F	☐
	09	Dimple. Ease the dough to the corners. Top oil over; dimple firmly with all ten fingers to the pan.	1 min To the pan floor	☐
	10	Top. Press the variant into the dimples. Flaky salt on the bare patches only.	2 min See variants	☐
	11	Bake. Until deep golden with crisp edges. Lift a corner to check the bottom.	22–28 min 230 °C 450 °F	☐
	12	Cool. Onto a rack within 5 min or the bottom steams soft. Cut after 15. Paper or towel to carry.	15 min Not film	☐

Done when And how it keeps	Done when		Keeps	
	Top	Deep golden, edges crisp	Same day	Best in 6 h; good to 12
	Bottom	Browned, lifts clean	Next day	Paper or towel, not film
	Inside	96–99 °C; open, glossy crumb	Frozen	2 weeks, wrapped

If it goes wrong Most likely cause first	Dense, flat	Baked cold. The full 45–60 min out of the fridge, or add 10–15 min
	Soggy bottom	Cooled in the pan. Rack within 5 min; next time bake 3 min longer
	Pale top	Short on top oil or heat. Full 30 g; full preheat
	Burnt herbs	Sat on the surface. Into the dimples; garlic under the oil

Trials Change one variable per trial A is the sheet as written. B is the altitude check. C tests the flour on hand.	Variable	Trial A	Trial B	Trial C
	Date			
	Change	As written	Yeast –15% (altitude)	All-purpose flour
	Rise · crumb			
	Staff rating 1–5			

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-09-27	First issue; adds the variants section	—
	Rev 02	2026-09-27	Sections in bake order	Review