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No-Knead Focaccia

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INGREDIENTS:

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| 1) 7.5 Grams Of Yeast (2 1/4 Tsp) | 5) 81 Grams Of Olive Oil (6 Tbsp) |
| 2) 14.08 Grams Of Honey (2 Tsp) | 6) 56.5 Grams Of Butter (4 Tbsp) |
| 3) 650 Grams Of All-Purpose Flour (5 Cups) | 7) 3 Garlic Cloves |
| 4) 14.4 Grams Of Salt, Kosher (1 Tbsp) | 8) Flaky Sea Salt |

INSTRUCTIONS:

- 1) Whisk dry yeast, honey, and lukewarm water in a medium bowl and let sit 5 minutes (it should foam or at least get creamy; if it doesn't your yeast is dead and you should start again).
- 2) Add all-purpose flour and salt and mix with a spatula until a shaggy dough forms and no dry streaks remain.
- 3) Pour 4 tbsp extra-virgin olive oil into a big bowl that will fit in your refrigerator. Transfer dough to bowl and turn to coat in oil. Cover with a silicone lid or plastic wrap and chill until dough is doubled in size (it should look very bubbly and alive), at least 8 hours and up to 1 day. If you're in a rush, you can also let it rise at room temperature until doubled in size, 3-4 hours.
- 4) Generously butter a 13x9" bakng pan, for thicker focaccia that's perfect for sandwiches, or an 18x13" rimmed baking sheet, for focaccia that's thinner and crispier. The butter ensures it does not stick to the pan. pour 1 tbsp olive-oil into center of pan. Keeping dough in the bowl and using a fork in each hand, gather up edges of dough farthest from you and lift up and over into the center of the bowl. Give the bowl a quarter turn and repeat the process. Do this 2 more times; you want to deflate the dough wile you form it into a rough ball. Transfer dough to prepared pan. Pour any oil left in bowl over and turn dough to coat in it. Let rise, uncovered, in a dry, warm spot until doubled in size, at least 1 1/2 hours an up to 4 hours.
- 5) Preheat oven to 450°F with a middle rack set. To see if the dough is ready, poke it with a finger; if it springs back quickly and doesn't leave a visible indent it is not ready (you can chill ready dough upto 1 hour before baking). Lightly oil your hands. If using a rimmed baking sheet, gently stretch out dough to fill. Dimple focaccia all over with your fingers, like your'e playing the piano, creating deep dimples. Drizzle remaining olive oil and sprinkle with flaky sea salt. Bake focaccia until puffed and golden brown all over, 20-30 minutes.
- 6) When ready to serve: melt 4 tbsp (56.5 grams) unsalted butter in a saucepan over medium heat. Remove from heatwhile you grate garlic cloves in with a microplane. While stirring, return garlic butter to heat until garlic begins to brown.
- 7) Brush garlic-butter all over focaccia and slice into squares.

NOTES:

- 1) Focaccia is best eaten the day it's made, but keeps well in the freezer. Slice it, then store the pieces in a freezer-safe container. Reheat when ready on a baking sheet in the oven at 300°F

BAKED GOOD
