

**The New York Times**

# Dining & Wine: Recipes

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## Whole-Wheat Focaccia

**TOTAL TIME** At least 1 hour

### INGREDIENTS

400 grams whole-wheat flour, plus more for dusting (3 cups)

6 grams instant yeast (about 2 teaspoons)

8 grams kosher salt (2 teaspoons)

3 tablespoons plus 1 teaspoon olive oil

Kosher salt for sprinkling

Freshly ground black pepper

1 tablespoon chopped fresh rosemary

### PREPARATION

1. Combine the flour, yeast and salt in a food processor. Turn the machine on and add 1 cup warm water (more as needed) and 1 tablespoon of the oil through the feed tube. Process until the dough becomes a barely sticky, easy-to-handle ball, about 30 seconds. If it's too dry, add more water a tablespoon at a time, and process for another 10 seconds. If it's too wet (unlikely), add more flour 1 tablespoon at a time. Shape the dough into a ball and roll in a bowl with the teaspoon of oil. Cover until it almost doubles in size, from 1 1/2 to 2 hours.
2. Heat the oven to 500. Spread a large baking sheet with another tablespoon of oil. Press the dough into the pan, leaving it 1/4 to 1/2 inch thick; dimple the top with your fingertips and sprinkle with salt, pepper, rosemary and another tablespoon of olive oil. Cover with a towel and let the dough sit until it puffs nicely, 60 minutes. Bake until golden all over and springy to the touch, 10 to 15 minutes. Let cool in the pan before cutting into squares or breaking into pieces.

**YIELD** 1 loaf

Originally published with Whole-Wheat Focaccia  
By MARK BITTMAN, February 10, 2013

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