

Focaccia Bread

The best recipe for focaccia bread with olives and thyme! Soft on the inside with golden crust on the outside this Italian bread will be a hit at your dinner table.



Prep Time

10 mins



Cook Time

25 mins



Total Time

35 mins



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5 from 5 votes



Servings: 12 Pieces



Calories: 198



Author: Julia

Ingredients

- 3.5 cups All-Purpose Flour
- 1 tbsp Instant Dry Yeast
- 1½ tsp Salt
- 5 tbsp Extra Virgin Olive Oil (75 ml) + some extra
- 1¼ cup Water (310 ml)
- ⅔ cup Olives Black & Green, pitted (See note 4)
- A few Sprigs of Thyme (See note 5)

Instructions

1. In a mixing bowl, combine sifted flour, instant dry yeast, salt and olive oil. Add water and using your hand, bring the dough together.
2. Transfer it onto a well-floured surface and knead by hand for 5 minutes. You will get soft and elastic dough (when using a stand mixer with dough attachment count with about 3 minutes).
3. Oil the same bowl with olive oil and place the dough in. Cover it with plastic wrap and let rise until it has doubled in size (30-60 minutes, depending on the room temperature).
4. Once the dough has doubled in size, transfer it onto a baking tray lined with baking paper. Using your hands, spread/stretch the dough across the tray so it's about 1 inch/ 2.5 cm thick. Use your knuckles to make a lot of wells on its surface. Fill them with olives. Pour over some extra virgin olive oil and season with thyme and a pinch of salt.
5. Bake in a preheated oven at 400°F/200°C for 25 minutes or until ready. The focaccia should be golden brown and hard on the outside and soft on the inside. A perfect focaccia will spring back when pressed down between fingers (once cut).
6. Let it cool completely before serving.

Notes

1. All-purpose flour (US) = Plain flour (UK).
2. The overall time does not include time needed for proofing. This might vary depending on the room temperature. Count with 30-60 minutes.
3. Extra virgin olive oil can be substituted for normal olive oil. Do not use sunflower or vegetable oil here.
4. If you prefer only one type of olives then use whichever you like more.
5. Fresh thyme can be substituted with dry thyme. Use about 2-3 teaspoons.
6. Active dry yeast (1 tbsp) or fresh yeast can also be used – 0.70 oz/20 g. For these you need to activate them in lukewarm water to which 1 tbsp sugar must be added. Let it sit until the surface looks frothy. Then follow the instructions.
7. Note that the dough made in a stand mixer might look slightly different from the one kneaded by hand. The first will be softer and stickier, while the second will be firmer. I suggest using less water for the one made in a mixer and only add when it is needed.

 Course: Bread

 Cuisine: Italian

☒ Keyword: Focaccia Bread Recipe, How to make Focaccia

Nutrition Facts

Focaccia Bread

Amount per Serving

Calories

198

% Daily Value*

Fat 7g **11%**

Saturated Fat 1g **6%**

Carbohydrates 28g **9%**

Fiber 1g **4%**

Protein 4g **8%**

Vitamin A 30IU **1%**

Calcium 9mg **1%**

Iron 1.8mg **10%**

* Percent Daily Values are based on a 2000 calorie diet.

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