

No Knead Focaccia

1 23-33-cm focaccia

- 5 g granulated sugar
(add 2-3 g more for whole wheat)
- 15 g coarse sea salt
- 8 g instant dry yeast (SAF red)
- 39 g extra-virgin olive oil
- 390 g all-purpose flour
(variation: 290 g bread flour, 100 g whole wheat flour)
- 354 g lukewarm water
(add about 372 g water - add gradually when using whole wheat flour)



1. Combine the **sugar**, **flour** and **salt**, **oil** and **water** in a stand mixer with the paddle attachment (**See autolyze step below*). Mix until the dough forms a sticky mass that clings to the sides of the bowl, scraping the bowl down once, **about 1 minute** (*mix about 2-3 minutes longer for whole wheat*). The dough will be very wet and runny and not form a ball.
2. Grease a large bowl with **olive oil** and scrape the dough into it. Cover with a clean kitchen towel or plastic wrap and let rise in a warm place until almost doubled, **about 1 to 1½ hours** (*as much as 30-60 minutes more for whole wheat*).
3. Very generously coat the pan with olive oil.
4. Scrape the dough into it and gently nudge and press it into an even layer, oiling your fingers if the dough sticks (*it will*).
5. Lightly sprinkle with salt (optional).
6. Spray plastic wrap with baking spray, cover the dough, and let rise until it's 13-mm tall or about the top of the pan, **about another hour**.
7. Heat the oven to **220°C**.
8. Uncover the dough and bake until golden brown on top, about **20 minutes**. When you press the top of the dough it should feel springy (*with whole wheat it will be harder on top*).
9. As soon as the bread comes out, brush the top generously with **olive oil**, then lightly sprinkle with **salt** (optional).
10. Cool in the pan for **at least 10 minutes**. Use a knife to cut around the edges of the bread to remove it from the pan.

[Check this link to learn more about working with whole wheat flour in Japan.](#)