

## Provençal Olive Fougasse

A rustic French flatbread designed to pair with tomato- and olive-based dishes. This version uses bread-machine pizza dough and is sized for small home ovens.

### Dough Quantity

- Total dough: 576 g
- Divide into 2 portions of 288 g each (makes two fougasses)



### Ingredients (per fougasse)

- 288 g refrigerated pizza dough
- 45–60 g mixed olives, pitted and roughly chopped
- 1 Tbsp olive oil, plus more for brushing
- ½ tsp fresh rosemary, very finely chopped
- Freshly ground black pepper
- Optional: ¼ tsp finely grated lemon zest
- Optional finishing: flaky sea salt

### Method

1. Bring dough to working temperature
  - \* Remove dough from the refrigerator and let rest, loosely covered, for **60 minutes**.
  - \* The dough should be cool but flexible.
2. Incorporate olives and herbs
  - \* Gently flatten the dough on the counter into a thick round or oval (do not stretch yet).
  - \* Scatter the **olives, herbs, lemon zest** (if using), and a few grinds of **black pepper** evenly over the surface.
  - \* Fold the dough over itself 2 times to enclose the additions, shaping it roughly into a compact triangle.
  - \* Press lightly to seal and distribute the ingredients. Do not knead.
  - \* Cover and let **rest 5 minutes** to relax the gluten.
3. Shape the fougasse
  - \* Transfer the dough to parchment paper or a lightly oiled baking sheet.
  - \* Using lightly oiled fingertips, gently stretch the dough into a wide triangle:
    - Base width: **20–22 cm** (about the width of a standard dinner plate)
    - Height (base to tip): **18–20 cm**Maintain an even thickness of **10–12 mm** (about the thickness of your little finger).  
If the dough resists or shrinks back, stop, cover, rest 5 minutes, then continue.
4. Create the fougasse slits (key step)
  - \* Using a sharp knife or pizza wheel, cut completely through the dough and down to the pan.
  - \* First, cut one long slit down the center, starting **2–3 cm from the base** and **stopping 2–3 cm before the tip**.
  - \* Next, cut **2 diagonal slits** on each side, angling them outward from the center slit like leaf veins.
  - \* **Leave 2–3 cm of dough intact at the outer edges** to maintain structure.

- \* Using your fingertips, gently pull the cut openings apart until the pan is clearly visible beneath. If the dough resists or springs back, stop, cover, **rest 5 minutes**, then open the slits again.
5. Final rise
- \* Cover the shaped and slit fougasse loosely. Let rest at **room temperature for 30–40 minutes**, until the dough looks slightly puffy but has not doubled.
  - \* The slits should remain clearly open; if they begin to close, gently reopen them during the first 10 minutes of the rise.
  - \* The dough is ready to bake when it feels light and relaxed, not soft or fragile.
6. Finish and bake
- Preheat oven thoroughly (**190°C**), at least 20 minutes.
  - Brush generously with **olive oil**. Sprinkle lightly with **flaky salt** if desired.
  - Total bake time: **18–22 minutes** (*at 10-12 minutes swap tray positions*) until golden at the edges and bottoms are set.

### Cooling, Storage & Reheating

Cool completely before storing.

#### Next-day serving:

- Wrap tightly and refrigerate.
- **Reheat at 160°C** for **8–10 minutes**.

#### Freezing:

- Freeze fully baked, wrapped airtight, up to 2 months.
- Reheat from frozen at 160°C for 12–15 minutes, uncovering for the final 2–3 minutes.

### Visual Size & Readiness Check

Before baking, each fougasse should look like this:

- Width at base: about the width of a standard dinner plate
- Thickness: about your little finger
- Slits: clearly open, not hairline cuts

### Final Reassurance (Per Fougasse)

For 288 g dough:

- Base width: 20–22 cm
- Height: 18–20 cm
- Thickness: 10–12 mm
- Total slits: 5 (1 center + 2 per side)