

BLACK GARLIC FOCACCIA

1 large 10" or 1-9x13"



Fill your home with the smell of fresh bread and black garlic. Great for snacking or sandwiches.

INGREDIENTS

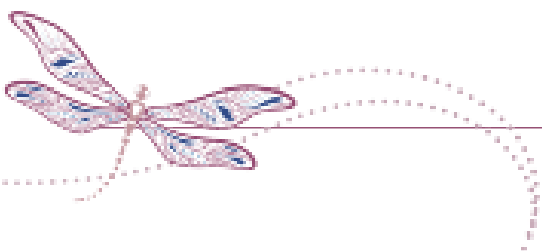
- 1 3/4c Warm Water (105°-115°F)
- 2 1/4t Active Dry Yeast
- 1T Honey
- 5c All-Purpose Flour, plus more for kneading
- 1T Salt
- 1/2c Extra-Virgin Olive Oil
- 8 cloves Black Garlic cloves, minced

NOTES:

After the second rest, the dough will spring back when pressed gently.

DIRECTIONS

1. Combine water, honey and dry active yeast in a measuring cup and allow the yeast to bloom. It should become foamy within 5-10minutes.
2. In a large bowl, stir the flour and salt so that the salt is dispersed.
3. Add the activated yeast water and olive oil. Use a wooden spoon or hands to combine the ingredients until a dough forms.
4. Invert the bowl and hand knead the dough for 2 minutes by folding the sides into the center.
5. After 2 minutes, place a towel over the dough and rest for 5 minutes.
6. Knead the dough again for 3 minutes until the dough is smooth.
7. Place the dough in an oiled bowl and cover with a damp towel or plastic wrap.
8. Allow the dough to double in size, about 1hr.
9. Once the dough has doubled, carefully turn down onto the counter and gently degas the dough.



BLACK GARLIC FOCACCIA

1 large 10" or 1-9x13"



DIRECTIONS CONTINUED

10. Generously oil your baking pan and move the dough to the pan. Flip over once so that the top of the dough is well oiled.
11. Cover and rest again for ~1hr until the dough doubles again. Pre-heat the oven to 425°F.
12. Uncover the dough and press deep indentations in the dough with your fingers.
13. Brush with olive oil if it looks dry and sprinkle Maldon Salt on top.
14. Bake the focaccia for about 45 minutes, turning the dough halfway and rotating if needed. The internal temperature is 204°F.
15. Remove from the oven, rest for a minute or two and carefully flip the focaccia onto a drying rack. Turn the focaccia right side up and resist the temptation to break bread until the bread is cool.

