

the CANYON VILLA

A LUXURIOUS AND INTIMATE INN

FOCACCIA BREAD

Makes 1 sheet pan of bread (13 x 9)

3 ¼	cups	flour
1	tbsp.	salt
½	tsp	instant yeast
2	cups	warm water
¼	cup	extra-virgin olive oil, plus more for coating pan and drizzling

Coarse sea salt – as needed

1. In a large bowl, whisk together the flour, salt, and yeast. Add the warm water to the flour mixture and stir with a wooden spoon until all the flour is incorporated and a sticky dough forms. Pour ¼ cup olive oil into a 6-quart plastic food container with a tight-fitting lid (or a very large bowl, like the one from a standmixer). Transfer the focaccia dough to the container, scoop a little oil from the sides over the top, and cover tightly. (If you're using a bowl, wrap tightly and thoroughly in plastic wrap, making sure there's plenty of room in the bowl for the dough to rise.) Place in the refrigerator to rise for at least 8 hours or for up to 6 days.

2. When you're ready to bake, oil an 13 x 9-inch baking sheet. Remove the focaccia dough from the refrigerator and pour onto the prepared pan. Using your hands, spread the dough out on the prepared pan as much as possible. Place the dough in a warm place and let it rise until it about doubles in bulk. The rising time will vary considerably depending on the season. (In the summer, it might take just 20 minutes; in winter, it can take an hour or more.) When the dough is ready, it should be room temperature, spread out on the sheet, and have fluffy feeling/appearance.

3. Heat the oven to 450° F. Pat down the focaccia to an even thickness of about 1 inch on the baking sheet, and then make indentations in the dough with your fingertips -- like you're playing chords on a piano. (Dip your fingers in cool water prior.) Dimple the entire dough and then drizzle the dough with olive oil. Sprinkle the entire surface of the focaccia evenly with sea salt.

5. Bake, rotating once front to back, until the top is uniformly golden brown, 26 minutes. Transfer to a wire rack to cool, then slide out of the pan. Use the same day or slice crosswise, cut into squares, wrap tightly in plastic wrap and freeze.