



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Focaccia

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For dough:

- 256g water
- 26g olive oil
- 8 g (3-4 cloves) garlic (I put through garlic press.)
- 5 g Rosemary, stripped off stem, washed, and chopped
- 420 g King Arthur bread flour plus more if dough is sticky
- 3g salt
- 5 g SAF instant yeast
- For topping:
- Olive oil
- More chopped rosemary
- Kosher salt

Use recipe on dough course. Garlic and Rosemary go in with wet ingredients.

Check dough after 5 minutes of kneading to make sure it is not too wet or too dry.

When course is complete, take dough out of bread pan and put into a bowl with olive oil. Roll the dough ball around in the olive oil, then press the dough into a 9x13" casserole or deep pizza pan. Sprinkle with more chopped rosemary and a little kosher salt.

Cover with a tea towel or plastic wrap. Preheat oven to 400 degrees. Bake 20-25 minutes until golden brown and inner temp is 190-200 degrees.