

Home-made Sourdough Focaccia

Cook: 1 hour 50 minutes



Step 1.

Mix 500g strong white bread flour with 280g lukewarm water. Rest dough for 10 min and cover the bowl

Step 2.

Add 100g of Sourdough Levain (40g water 40g flour 20g starter) Mix, rest for 10 min and cover the bowl

Step 3.

Add 12g fine sea salt, 2 tablespoons of Olive Oil Mix, rest for 10 min and cover the bowl

Step 4.

Pour some lukewarm water over the countertop and tip Sourdough over. Stretch your dough like you create a pizza base, keep your hands wet at all times and then wrap around into a nice bowl. Place your Dough back into a bowl, cover and let rest for 20-30min.

Step 5.

Stretch & Fold your dough with wet hands (see YouTube videos for Tutorial) Rest in bowl for 20-30 min and repeat this Step 4-5 times till your Dough is nice and airy.

Step 6.

Use non-stick bake tray and add olive oil to the base. Spread your Dough and you should have nice bubbly dough ready for baking

Step 7.

You can use Wolf Steam Oven on Steam Bake mode 200C - no preheating required or preheated Convection Mode at 190C for 25-30min

Step 8.

Rest and Serve

Ingredients

Serves 4-6

Non-stick dish

Strong White Flour

Water

Levain

Olive Oil

Fine Sea Salt