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Cold, refrigerated dough is the secret to making delicious focaccia! Allowing the dough to rest 18 to 48 hours in the fridge will yield extra-puffy and airy focaccia, though if you are pressed for time, you can make this start-to-finish in 3 hours. This 4-ingredient recipe requires only 5 minutes of hands-on time. Video guidance below! [REDACTED] Review: "This recipe! I've made this so many times that I've lost count. Super simple and delicious. My family loves it. Whenever someone asks me for a focaccia recipe, I always show them this one. This recipe is awesome. Thank you for sharing!" — Lucy It's hard to beat focaccia in the effort-to-reward category. If you are intimidated by bread baking, this is the recipe I suggest making first, both for its simplicity and flavor. Why? It's a no-knead, 4-ingredient dough that takes 5 minutes to mix together. It requires no special equipment, no tricky shaping technique, and no scoring. If you have a 9x13-inch baking pan and your fingertips (or dimpling, you're good to go). It emerges soft and pillowy, olive oil-crusted, golden all around, and it's completely irresistible. This focaccia emerges from the oven golden all around and pillowy inside, its surface dimpled with deep crevices, namely for two reasons: High hydration dough. This focaccia is 88% hydration. Long, cold, slow fermentation. This dough ferments in the fridge for at least 18 hours or more. Fermentation is beneficial to dough because during a slow fermentation enzymes in both the flour and the yeast to break down the starches in the flour into simple sugars. These sugars contribute both to flavor and to browning. Cool, right? Furthermore, a long slow fermentation strengthens gluten, which will further promote a crumb structure with lots of air pockets throughout. There are lots of focaccia bread recipes out there, so why make this one? This one differs from many of the recipes out there in two ways: The long, cold, refrigerator rise. The absence of sugar or honey or any sort of sweetener. Why isn't there any sweetener in this recipe? Simply stated, a sweetener is just not needed — the yeast, contrary to popular belief, does not need sugar to activate or thrive. Sugar will speed things up, but when you're employing a long, slow rise, speed is not the name of the game. As noted above, during the long, cold fermentation, enzymes in both the flour and the yeast will break down the starches in the flour into simple sugars, which will contribute both to flavor and to browning, rendering sugar unnecessary. PS: Once you master this simple focaccia, try your hand at this simple sourdough bread recipe, another recipe that requires minimal effort but yields spectacular results. Gather your ingredients: 4 cups (512 g) flour, 2 teaspoons (10 g) salt, 2 teaspoons (8 g) instant yeast (SAF is my preference), 2 cups (455 g) water. (While together the flour, salt, and yeast first: Add the water. Use a spatula to stir the two together. Slit the dough with olive oil... then cover the bowl preferably with a lid, or a cloth bowl cover. Stick the bowl in the fridge immediately; leave it there to rise for 12 to 18 hours (or for as long as you like). NOTE: It is important the dough be slicked with oil especially if you are using a cloth bowl cover or a towel as opposed to plastic wrap or a lid, you are using a towel, consider securing it with a rubber band to make a more airtight cover. If you do not slick the dough with enough oil, you risk the dough drying out and forming a crust over the top layer. Line two 8- or 9-inch pie plates or a 9x13-inch pan (see notes about the pan) with parchment paper or grease with butter or oil. Then, using a dry brush, spread the oil over the surface of the dough. This will prevent the bread from sticking to the pan. Some air bubbles should pop up in the process. That's good! They brown beautifully in the oven. Finally, top and bake. Add your desired toppings (flaky sea salt and rosemary are my go-tos) and bake until the focaccia is golden brown, 20 minutes to 30 minutes. Let cool slightly, and then slice and enjoy! You can beat warm focaccia bread. Focaccia Recipe Tips Coat the pan. This recipe asks you to oil your hands. Then, it might seem unnecessary or relative, but it makes a big difference. Focaccia dough is wet and sticky, and it will stick to your hands if you're not breaded, making it really difficult to work with. So, please oil your hands. If you think about it, you're essentially greasing the dough over its surface. Cover with plastic wrap or a damp towel and set aside to rise until doubled in size, 1 to 1 1/2 hours. Next, shape the focaccia. Brush a 9x13-inch pan with another 2 tablespoons of olive oil. My favorite pan to use for this recipe is a nonstick aluminum 9x13-inch baking pan. If your pan is not nonstick, I recommend greasing it with butter before adding the oil. It might seem excessive, but it's essential for preventing the bread from sticking! Uncover the dough and rub your hands with olive oil. Slide your hand under one edge of the dough and fold it into the center of the bowl. Continue working your way around the edge of the bowl, folding the dough into itself, until you have a rough ball that you can lift from the bowl (see above photo). Transfer the dough to the prepared pan and turn to coat it in the oil. Press the dough to the pan's edges. Let it relax, and then press it to the edges again. Let the dough rise for a second (shorter) time. Cover the pan and set it aside for 45 minutes, or until the dough has doubled in size. 30 minutes into this rise, preheat the oven to 425°F. Dimple the dough. Uncover the focaccia and drizzle 2 more tablespoons of oil on top of the dough. Rub your hands with olive oil and use your fingers to make indentations across the surface of the dough. You don't have to be gentle here! Press all the way through the dough to the pan. Some air bubbles should pop up in the process. That's good! They brown beautifully in the oven. Finally, top and bake. Add your desired toppings (flaky sea salt and rosemary are my go-tos) and bake until the focaccia is golden brown, 20 minutes to 30 minutes. Let cool slightly, and then slice and enjoy! You can beat warm focaccia bread. Focaccia Recipe Tips Coat the pan. This recipe asks you to oil your hands. Then, it might seem unnecessary or relative, but it makes a big difference. Focaccia dough is wet and sticky, and it will stick to your hands if you're not breaded, making it really difficult to work with. So, please oil your hands. If you think about it, you're essentially greasing the dough over its surface. 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