

Focaccia by Andrew Griggs, grandson of Larry Samson

This recipe calls for equipment that does not now exist in the SSC galley. Perhaps in the future?

Single (2 full pans)

AP Flour - #5 5 oz
Semolina – 2#3 oz
Salt – 2.25 oz
Yeast – 3 oz
Water – 4# 8 oz
Olive Oil – 8 oz
Sugar – 2 oz

Double (4 full pans)

AP Flour - #8
Semolina – 3# 5 oz
Salt – 3 oz
Yeast – 3.5 oz
Water – 6# 11 oz
Olive Oil – 10 oz
Sugar – 4 oz

1. Straight dough method

a. Bloom the yeast (if dry active yeast) in water. Water temperature needs to be between 90F and 115F. Allow to sit and bubble for 10 minutes.

b. Combine water, yeast, olive oil, and sugar

c. Combine flour, semolina, and salt

2. Mix with dough hook for 8 minutes on speed 2

3. Grease full sheet pans with olive oil

4. Cut/scale dough and roll out to fit pan

5. Coat tops with olive oil

6. Riser in warmer for 1 hour

7. (if garnishing, add now)

8. Bake in preheated oven at 400F with steam for 10 minutes

9. Continue to bake at convection heat for additional 8 minutes.

Possible garnishes: coarse salt, herb mixture with olive oil, cheddar and chilies, "everything style", slices olives, sundried tomatoes, roasted garlic, summer squash