**Focaccia**

**Ingredients:**

**For Biga**

1 cup warm water

1 1/4 tsp. active dry yeast

2 tsp. sugar

1/2 cup all-purpose flour

**Dough**

2 cups all-purpose flour, plus additional for kneading

2 tsp kosher salt, plus coarse sea salt, for sprinkling

Garnish options: herbs, sundried tomatoes, olives

1/2 cup extra-virgin olive oil, divided

**Directions**

Combine ingredients for Biga, label and store overnight in fridge.

Preheat the oven to 425 degrees F.

In the bowl of a mixer fitted with a dough hook, combine the flour, salt, 1/4 cup olive oil and the Biga on low speed. Once the dough has come together, continue to knead for 5 to 6 minutes on a medium speed until it becomes smooth and soft.

Transfer the dough to a clean, lightly floured surface, then knead it by hand 1 or 2 times.

Coat a 7”x11” pan with the remaining 1/4 cup olive oil. (Chef's Note: This may seem excessive, but focaccia is an oily crusted bread).

Put the dough onto the pan and begin pressing it out to fit the size of the pan. Turn the dough over to coat the other side with the olive oil. Continue to stretch the dough to fit the pan. As you are doing so, spread your fingers out and make finger holes all the way through the dough.

Put the dough in the warm place to rise.

Liberally sprinkle the top of the focaccia with some coarse sea salt and any additional garnish and lightly drizzle a little oil on top. Bake the dough until the top of the loaf is golden brown, about 25 to 30 minutes. Remove the focaccia from the oven and let it cool before cutting.