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Focaccia Bread

Focaccia is a beloved Italian flatbread known for its pillowy interior, crispy golden crust, and rich flavor from generous amounts of olive oil and sea salt. Often topped with fresh herbs, garlic, tomatoes, or olives, focaccia is as visually beautiful as it is delicious.

Baked in a shallow pan, focaccia is dimpled by hand before baking—giving it its signature look and helping it hold onto flavorful toppings. It's the perfect side for soups, salads, pasta dishes, or as the base for a hearty sandwich. Served warm or at room temperature, this versatile and rustic bread brings Mediterranean flavor to any table.

This focaccia bread recipe yields a beautifully thin, light, and airy flatbread with a crispy golden crust and a soft, open crumb. It's perfect for dipping, snacking, or serving alongside your favorite Italian dishes. Generously drizzled with olive oil and topped with flaky sea salt, this focaccia delivers rustic charm and flavor in every bite.

Looking for a thicker, more pillowy version? Simply double the recipe and use the same pan to create a taller loaf with extra chew and richness. Whether you prefer a delicate crisp or a heartier bite, this versatile focaccia adapts to your taste.

Top it with fresh rosemary, garlic, cherry tomatoes, or olives—or keep it simple and let the olive oil shine.

Ingredients:

- 280 g bread flour or "00" flour (*you can also use all-purpose flour*)
- 5 gr Kosher or sea salt

- 3 gr instant dry yeast or 4 gr of active dry yeast (about 1 tsp)
- 3 gr dry malt (diastatic) powder *(optional, it adds more of a crunch to crust)*
- 5 gr sugar *(only if using active dry yeast)*
- 228 gr warm water 100–109°F (~38–43°C)
- 30 gr olive oil (plus extra for pan and topping)
- Flaky sea salt, for topping
- Optional: fresh or dried rosemary, thyme, garlic, olives, etc.

Instructions:

1. Activate the yeast if using active dry yeast, *(skip this step if using instant dry yeast)*:
In a small bowl add 1/4 cup of the warm water, sugar, and yeast. Stir vigorously for 10 seconds and let sit for 5–10 minutes until foamy.
2. Make the dough:
Combine flour and salt in a large bowl. Add active dry yeast mixture (or instant dry yeast) and olive oil. Mix for 6–8 minutes by hand or 2–4 minutes in a mixer until all the water is absorbed into the flour and the dough is smooth and elastic. *(it will be sticky)* You can add more flour in small increments if the dough does not stick to the dough hook.
3. *If you need to make the bread right away skip to step 5.*
Cover the bowl tightly with plastic wrap and refrigerate for at least 24 hours. This slow, cold fermentation process gives the yeast more time to develop complex, slightly tangy notes while also improving the dough's structure and elasticity.
4. *Remove dough from the refrigerator and proceed to step 6.*
5. First rise:
Place dough in a greased bowl, cover, and let rise in a warm spot for about 1–1.5 hours, until doubled.
6. Shape the focaccia:
Heavily oil or grease with butter, your 9x13-inch pan. Place dough in the pan and gently spread it with your fingers, you do not have to cover the dough edge to edge. Let rise again at room temperature, uncovered for 3–4 hours.
7. Dimple & top:
Press your fingers into the dough to make dimples while gently stretching the dough to the edges of the pan. Drizzle with olive oil, sprinkle sea salt, and add toppings.
8. Bake:
Bake at 425°F (220°C) for 20–25 minutes, until golden brown. Cool slightly before serving.

9. For a white pizza, sprinkle top of dough with basil, rosemary, oregano and minced garlic. If using rosemary as a topping, sprinkle on top of dough before making dimples pressing it into the dough.
10. For a red pizza, cover top of pizza with uncooked (or bottled) tomato sauce.