Pizza Focaccia

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
8 (13 x 9 in)	3 1/4 x 4 1/2 in	About 11 g	15-28 hr / 25 min

Ingredients

- **420 g all-purpose flour**
- **340 g water**, at room temperature
- **2 g instant yeast**
- **8 g fine table salt**
- **81 g olive oil**, divided
- **180 g sauce from the Pizza Sauce recipe**, cooled
- **150 g low-moisture whole-milk mozzarella**, shredded
- **Nonstick cooking spray**, for the pan

Directions

1. **Mix.** With the KitchenAid paddle, mix flour, water, yeast, salt and **40.5 g oil** on **speed 2 for 1-2 minutes**. The dough will be sticky; do not add flour.
2. **Fold.** Cover and rest **15 minutes**. With a wet hand, stretch and fold each of the four sides over the center. Repeat twice, with **15 minutes covered rest between rounds**.
3. **Refrigerate.** Cover the bowl and refrigerate for **12-24 hours** after the final fold.
4. **Pan and rise.** Spray a **13 x 9-inch metal pan**; coat with **27 g oil**. Ease the cold dough toward the corners; rest 10 minutes if it resists. Cover; rise **2-3 hours at room temperature**, until puffy and jiggly.
5. **Partially bake.** Preheat the oven to **375°F**. Drizzle dough with **13.5 g oil** and dimple deeply. Bake on the middle rack for **20 minutes**, until set and lightly golden.
6. **Top and finish.** Spread on **180 g cooled Pizza Sauce**, leaving a 1/2-inch border. Add **150 g mozzarella**; bake **10-15 minutes**, until bubbling and golden underneath. Rest in the pan **5 minutes**, then on a rack **10-15 minutes** before slicing.

Store & Reheat

Refrigerate within **2 hours**; wrap and use within **3 days**, or freeze portions for **3 months**.

Oven:

Thawed: For one portion, preheat **350°F**. Unwrap; loosely cover with foil on a baking sheet. Heat **8-12 min**; uncover for **2-3 min** to crisp. Continue in **2-min** intervals to **165°F** in the center.

Frozen: For one portion, preheat **350°F**. Unwrap; cover with foil on a baking sheet. Heat **15-20 min**; uncover for **2-3 min** to crisp. Continue every **2 min** to **165°F**.

Air fryer:

Thawed: Preheat **325°F**; select **Bake**. Put one unwrapped portion on the crisper plate; heat **5-8 min**, checking at 5. Continue every **2 min** to **165°F**. If cheese browns early, secure foil over the top.

Frozen: Preheat **300°F**; select **Bake**. Put one unwrapped portion on the crisper plate; heat **10-15 min**, checking at 10. Continue every **2 min** to **165°F**. Secure foil over the top if browning early.

Pan Size Options

Pan dimensions are **length x width x depth, in inches**. Ingredient amounts are in **grams**.

Ingredient / Detail	9 x 5 x 2 1/2	8 x 8 x 2	13 x 9 x 2
Flour (g)	162	230	420
Water (g)	131	186	340
Instant Yeast (g)	0.8	1.1	2
Fine Salt (g)	3.1	4.4	8
Oil In Dough (g)	15.6	22.2	40.5
Oil In Pan (g)	10.4	14.8	27
Oil On Top (g)	5.2	7.4	13.5
Pizza Sauce (g)	69	98	180
Mozzarella On Top (g)	58	82	150
Servings	3	4	8
Serving Size (in)	3 x 5	4 x 4	3 1/4 x 4 1/2
Est. Protein / Serving	About 11 g	About 12 g	About 11 g

Use Your Chosen Pan Size

1. **Measure and mix.** Use your pan's column, plus cooking spray. Follow page 1 for mixing, folding and rising. Use sauce from the Pizza Sauce recipe, cooled before topping.
2. **Divide the oil.** Use **Oil In Dough** while mixing, **Oil In Pan** to coat the pan and **Oil On Top** before dimpling. Add sauce and mozzarella after partially baking the bread.
3. **Bake at 375°F.** For the **9 x 5** and **8 x 8** pans, start checking at **15-18 minutes**; wait until the top is set before adding toppings. Bake **8-12 minutes more**, until the cheese bubbles and the base is golden. For the **13 x 9** pan, use page 1 times.