# Rosemary & Sun-Dried Tomato Focaccia

| SERVINGS | SERVING SIZE | EST. PROTEIN / SERVING | TOTAL / HANDS-ON |
|---|---|---|---|
| 8 (9 x 13 in) | 3 1/4 x 4 1/2 in | About 7 g | 2-2.5 hr / 25 min |

## Ingredients

- **420 g all-purpose flour**
- **340 g warm water**, about 100-110°F
- **9 g instant yeast**
- **8 g fine table salt**
- **81 g olive oil**, divided
- **80 g oil-packed sun-dried tomatoes**, drained, patted dry and chopped
- **1.7 g fresh rosemary**, finely chopped, divided
- **0.5 g flaky sea salt**, for the top
- **Nonstick cooking spray**, for the pan

## Directions

1. **Mix.** With the KitchenAid **flat beater (paddle)**, mix flour, water, yeast, table salt, **40.5 g oil** and **1.1 g rosemary** on **speed 2 for 1-2 minutes**, until combined. Remove the bowl. The dough will be sticky; do not add flour.
2. **Stretch and fold.** Cover and rest **15 minutes**. Scatter the tomatoes over the dough. With a wet hand, stretch one edge up and fold over the center. Turn the bowl a quarter-turn and repeat around all four sides. Repeat for **two more rounds**, covering and resting **15 minutes between rounds**.
3. **Prepare the pan.** Lightly spray a **9 x 13-inch metal baking pan**; spread **27 g oil** over the bottom. Gently transfer the dough and ease toward the corners. If it resists, rest 10 minutes before stretching again.
4. **Rise.** Cover for **30-45 minutes**, until puffy and jiggly. Preheat the oven to **375°F** near the end.
5. **Dimple and top.** Press oiled fingertips deeply into the dough, tucking exposed tomato pieces beneath the surface. Mix the remaining **13.5 g oil** with **0.6 g rosemary**; drizzle over the dough. Sprinkle with the flaky salt.
6. **Bake and cool.** Bake on the middle rack for **25-30 minutes**, until golden on top and underneath. Rest in the pan **5 minutes**; transfer to a rack. Cool at least **15 minutes** before slicing.

## Store & Reheat

Cool completely; wrap. Refrigerate **up to 3 days** or freeze **up to 3 months**.

**Oven:**

**Thawed:** Thaw in the refrigerator. Preheat **350°F**. Unwrap; place one portion on a baking sheet. First check **8 min**; continue every **2-3 min** until the center reaches **165°F**.

**Frozen:** Preheat **350°F**. Unwrap; cover with foil on a baking sheet. First check **15 min**; uncover and continue every **2-3 min** until the center reaches **165°F**.

**Air fryer:**

**Thawed:** Thaw in the refrigerator. Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **4 min**; continue every **2-3 min** until the center reaches **165°F**.

**Frozen:** Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **10 min**; continue every **2-3 min** until the center reaches **165°F**.

# 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)** | 3.5 | 4.9 | 9 |
| **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 |
| **Flaky Sea Salt (g)** | 0.2 | 0.3 | 0.5 |
| **Sun-Dried Tomatoes (g)** | 31 | 44 | 80 |
| **Fresh Rosemary (g)** | 0.7 | 0.9 | 1.7 |
| **Servings** | 3 | 4 | 8 |
| **Serving Size (in)** | 3 x 5 | 4 x 4 | 3 1/4 x 4 1/2 |
| **Est. Protein / Serving** | About 7 g | About 8 g | About 7 g |

## Use Your Chosen Pan Size

1. **Measure and mix.** Use your pan's column, plus cooking spray. A **0.1 g scale** helps with small yeast and salt amounts. Use page 1 for mixing, folding and rising.
2. **Add the flavorings.** Weigh tomatoes after draining and patting dry. Mix about **two-thirds into the dough** and use the rest on top. Fold in the tomatoes during the first folding round.
3. **Bake at 375°F.** Start checking the **9 x 5** and **8 x 8** pans at **20 minutes**. Continue until golden on top and underneath, with the center set. The **13 x 9** pan usually takes **25-30 minutes**.