

# Home-made Sourdough Focaccia

Cook: 1 hr 50

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## Step 1.

Mix 500g strong white bread flour with 280g lukewarm water.  
Rest dough for 10 min and cover the bowl

## Step 2.

Add 100g of Sourdough Levain (40g water 40g flour 20g starter)  
Mix, rest for 10 min and cover the bowl

## Step 3.

Add 12g fine sea salt, 2 tablespoons of Olive Oil Mix, rest for 10  
min and cover the bowl

## Step 4.

Pour some lukewarm water over the countertop and tip  
Sourdough over. Stretch your dough like you create a pizza base,  
keep your hands wet at all times and then wrap around into a nice  
bowl. Place your Dough back into a bowl, cover and let rest for  
20-30min.

## Step 5.

Stretch & Fold your dough with wet hands (see YouTube videos  
for Tutorial) Rest in bowl for 20-30 min and repeat this Step 4-5  
times till your Dough is nice and airy.

## Step 6.

Use non-stick bake tray and add olive oil to the base. Spread your  
Dough and you should have nice bubbly dough ready for baking

## Step 7.

You can use Wolf Steam Oven on Steam Bake mode 200C - no  
preheating required or preheated Convection Mode at 190C for  
25-30min

## Step 8.

Rest and Serve

## Ingredients

Serves 4-6

Non-stick dish

Strong White Flour

Water

Levain

Olive Oil

Fine Sea Salt