

## Cheesy Garlic Sourdough Focaccia (AmyBakesBread.com)

Levain (1:10:10, overnight ready in about 10-12 hours at 78°F):

5g sourdough starter, ripe, bubbly and active, about 1 t.

55g flour, all-purpose or bread flour, scant ½ c.

55g water, about ¼ c.

Sourdough Focaccia Dough:

100g levain, ripe, bubbly, active, scant ½ c. (recipe above)

425g water, about 1-¾ c.

13g salt, about 2 t.

500g bread flour, about 3-½ c.

Cheese Mixture:

150g mozzarella cheese, shredded, about 1-½ c.

70g parmesan cheese, shredded, about ½ c.

100g sharp cheddar cheese, shredded, about 1 c.

100g monterey jack cheese, shredded, about 1 c.

4g dried oregano, about 1 T.

4g dried basil, about 1 T.

Garlic Herb Oil:

55g olive oil, about ¼ c.

35g unsalted butter, melted, about 2-½ T.

3g garlic powder, about 1 t.

2g salt, about ¼ t.

1g dried oregano, about 1 t.

1g dried basil, about 1 t.

Topping

2 cloves garlic, minced

Instructions:

Levain: 1:10:10, about 10-12 hours at 78°F

Mix together 5 grams ripe sourdough starter with 55 grams water and 55 grams flour. Cover and let sit overnight at 78°F until doubled in size, bubbly and active.

*You can also substitute 100 grams of bubbly sourdough starter if you prefer.*

### Cheesy Garlic Sourdough Focaccia

1. **Mix:** Mix together ripe, bubbly, active levain with water, salt and bread flour. Mix together with a dough whisk or spoon until a sticky dough forms. Cover and let rest for 30 minutes.
2. **Coil Fold # 1:** Take the cover off the dough and perform 4-6 coil folds. The dough will be very sticky for this first set of coil folds but will strengthen over time. Wet your hands with water. Place your hands under the middle of the dough and pull up. The dough will stretch up (but should not tear) and release from the bottom of the bowl. Once the dough releases, let the dough fall back under itself. Repeat the process for both sides of dough. Then turn the container and repeat the coil fold. Cover and let rest for 30 minutes.
3. ***Prepare the cheese mixture:*** Shred cheeses and add to a bowl. Toss with dried herbs until evenly dispersed. Cover with plastic wrap and set aside.
4. **Coil Fold #2:** Wet your hands. You will notice the dough is stronger than your first set of folds. Add **half** of the cheese mixture on top of the dough. Cover the remaining cheese and refrigerate. Repeat the coil folds, incorporating the cheese as you go. Cover and rest for 30 minutes.
5. **Coil Fold #3:** Wet your hands. Perform 3-4 coil folds, mixing the inclusions into the dough. Don't worry if they aren't all completely incorporated yet. Cover and rest for 30 minutes.
6. **Coil Fold #4:** Repeat the last set of coil folds. Cover and rest the dough at 78°F for 1.5-2 hours until the dough has risen, is starting to dome and has a few scattered bubbles around the edges. *Note, the dough will not double in size at this point, but it will rise 30-40%.*
7. ***Prepare the Garlic Herb Oil:*** Mix together olive oil, melted butter, garlic powder, salt and dried herbs.

8. **Prepare the Pan:** After the long bulk rest, prepare a 9 by 13 [metal baking pan](#) or a [12 inch skillet](#) (or metal pan) with half of the garlic herb oil. Tip the pan around to coat the entire bottom of the pan. If your pan has issues with dough sticking put some parchment paper down before the butter/oil.
9. **Stretch the Dough:** Turn the dough out into the pan and stretch slowly to fill the edges of the pan. Pull up gently on the underside of the dough to stretch it into place. If it doesn't want to stretch, let the dough rest for a minute and then try again. Pour the rest of the garlic herb oil on top of the dough and cover with plastic wrap to proof. *At this point you can cover the dough and refrigerate it for up to 48 hours before proceeding with a second proof and baking.*
10. **Proof the Dough:** Let the dough sit in a warm 78-80°F place for 3-5 hours until doubled in size, puffed up and very airy. *If the dough doesn't look like this, warm it up a little more and let it rise longer.*
11. **Dimple the Dough:** After the dough is puffed up, jiggy and aerated with air bubbles, pre-heat the oven to 425°F. Sprinkle 2 cloves of minced garlic over the top of the dough. Sprinkle the rest of the cheese mixture on top of the dough, spreading it evenly over the focaccia. Take your fingers and gently dimple the dough. Start at the top and work your way down the dough until the entire focaccia is dimpled and bubbly.
12. **Bake Focaccia:** Once the oven is pre-heated to 425°F, bake for 25-30 minutes until bubbly, crispy and light golden brown on top and the baked focaccia registers 200°F. Let cool in the pan for 5-10 minutes before removing to a wire rack.

## Notes

**Sourdough Starter:** I make a [levain](#) for all of my sourdough recipes because it gives more consistent results. If you don't want to use that method, you can substitute ripe, bubbly, active sourdough starter for the same amount of levain.

**Bread Flour:** This is a high hydration recipe. If you choose to use a flour with a lower protein content than bread flour (lower than 12.5%), you will want to decrease the water in the recipe.

**Olive Oil:** Choose an olive oil that you like the flavor of. It will transfer over to the flavor of the baked dough. I prefer a light tasting olive oil.