

Julie's Sir Lancelot Focaccia

A simple focaccia with a chewy interior, crisp olive oil crust, and fresh herbs from the garden.

Ingredients

Dough

- 500 g King Arthur Sir Lancelot Flour (or other high gluten flour)
- 400 g warm water (80% hydration)
- 10 g salt
- 5 g instant yeast
- 2 tablespoons extra virgin olive oil

For the Pan

- 2–3 tablespoons extra virgin olive oil

Toppings

- Kosher salt
- Fresh rosemary, thyme, oregano, or any combination
- Additional olive oil for drizzling

Directions

1. Mix the Dough

Combine water, salt, yeast, and olive oil in a large bowl. Let sit for 5 minutes.

Add the flour, and mix till no dry flour remains. The dough will be sticky and shaggy. Cover and let the dough rest for 10 minutes.

2. Build the Dough

Using one wet hand, gently fold, squeeze, and mix the dough in the bowl for 30–60 seconds. Continue until the dough comes together into a cohesive ball and you can feel it beginning to develop strength. Don't worry if it isn't perfectly smooth—the goal is simply to make sure the dough is fully hydrated and beginning to hold together before the first rise. Cover the bowl again.

3. First Rise

Let the dough rise for 1½–2 hours, or until puffy and nearly doubled in size.

4. Prepare the Pan

Line a 9 × 13-inch pan with parchment paper. Generously coat with olive oil. Transfer the dough to the pan and let it rest for 15 minutes.

5. Stretch the Dough

Using well-oiled fingers, gently stretch the dough toward the corners. If it springs back, let it rest another 10–15 minutes before continuing. Don't force it.

6. Second Rise

Cover and let the dough rise another 45–60 minutes, until noticeably puffy.

7. Dimple and Top

Preheat oven to 425°F.

Drizzle generously with olive oil. Press deep dimples all over the dough with your fingertips. Sprinkle with flaky sea salt and fresh herbs.

8. Bake

Bake for 22–28 minutes, until deep golden brown. The bottom should be crisp and the top beautifully browned.

9. Finish

Brush lightly with olive oil while still warm. Cool 10–15 minutes before slicing.

Notes

- The dough should remain quite sticky—avoid adding extra flour.
- Use one wet hand during the 'Build the Dough' step and oiled hands after the first rise.
- Make the dimples deeper than you think—they'll partially fill during baking.
- Excellent warm and makes outstanding sandwiches the next day.