

No-Knead Focaccia Bread

INGREDIENTS

- 6 1/4 cups all purpose flour (750 grams)
- 2 tablespoons kosher salt
- 1 teaspoon instant yeast (I like to use [Fleishman's brand](#))
- 3 1/2 cups warm water
- 1/4 cup extra-virgin olive oil, plus more for greasing and drizzling
- Flaky sea salt

PREPARATION

1. In a large bowl, whisk together the flour, salt, and instant yeast. Add the warm water (if you want to be precise, I like to use water that's around 90F) to the flour mixture and stir briskly with a sturdy wooden spoon until all the flour is incorporated, and a wet, sticky dough forms – it should be the consistency of a wet porridge.
2. Pour 1/4 cup olive oil into a second large bowl (like one from a standing mixer). Transfer the focaccia dough to the bowl, scoop a little oil from the sides over the top of the dough, and cover the bowl tightly. Place in the refrigerator to slowly rise for at least 8 hours or up to 24 hours.
3. When you're ready to bake, preheat your oven to 450° F.
4. Line a 18 x 13-inch baking sheet with parchment paper and drizzle the parchment paper with a few good glugs of olive oil. Remove the focaccia dough from the refrigerator and gently ease it onto the prepared baking sheet, and use your hands to spread the dough out on the prepared pan as much as possible.
5. Place the dough in a warm place and let it rise until it about doubles in bulk. The rising time will vary considerably depending on the season. In the summer, it might take just 30 minutes, and in the winter it can take an hour or more. When the dough is ready, it should be room temperature, spread out on the sheet, and have a fluffy feeling with lots of bubbles on the surface of the dough.
6. Using your fingertips, make a bunch of indentations in the dough (you'll feel like you're playing the piano). Dimple the entire dough and then drizzle everything again with olive oil. Sprinkle the entire surface of the focaccia evenly with flaky sea salt.
7. Bake for 15 minutes, then open the oven and rotate the pan to ensure even baking. Bake for another 12-15 minutes, until the top of the focaccia is golden brown.
8. Remove bread from the oven and transfer to a wire rack to cool. Enjoy!