

URBAN

FARM & KITCHEN

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H A N D B O O K

FOCACCIA

BASE RECIPES AND FLAVOR VARIATIONS

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Hi I'm Luay!

*Hey everyone! I'm Luay Ghafari, the creator, recipe developer, writer and photographer of **Urban Farm and Kitchen**, a blog dedicated to fresh garden-to-table, Levantine and Mediterranean recipes.*

Luay shares **fresh, easy** and **delicious** recipes inspired by his garden-to-table philosophy. On his blog he includes classic Levantine and Eastern Mediterranean recipes with innovative modern twists. He is passionate about preservation and shares **preservation tips, advice and recipes** to turn beautiful and nutritious homegrown produce (or a farmer's market haul) into pickles, salsas, sauces, ferments, spice mixes and more. He resides in Toronto, Ontario.

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In 2023, Luay published his first book, **Seed to Table: A Seasonal Guide to Organically Growing, Cooking and Preserving Food at Home**. It was one of the highlights of his career and a book that has been a true labor of love and represents everything he is passionate about. Find more information about the cookbook [here](#).





welcome

Welcome to the world of focaccia! Here you will find recipes that take you from start to finish to make the perfect focaccia, chewy and fluffy with a delicious crusty exterior. Learn how to make basic variations, from savoury to sweet, there is a recipe for everyone. In a rush? Don't worry, I've included some same-day recipes as well as a smaller batch recipe for when a whole focaccia feels like too much. Happy baking!



Before We Begin

Focaccia Top Tips

Before diving in, there are some general tips and tricks you can go over to get the most out of this focaccia e-book.



1 Flour

Most recipes will be using all-purpose flour. Feel free to sub in whole wheat flour, up to 25% of the total flour. I have included a whole wheat focaccia recipe as well if you want to use more! You may also use bread flour which will give it a chewier texture. Make sure to measure out your ingredients using a scale!

2 Yeast

I like to use instant yeast when making no-knead bread but dry active yeast will work just fine too. Just make sure to bloom it in the required water amount before making the dough. Ensure whatever yeast you are using, that it is not old. If using fresh yeast instead of dry, double the amount by weight.

3 Olive Oil

It wouldn't be a focaccia without olive oil. This recipe uses quite a bit of oil. You can reduce the amount slightly but keep in mind a traditional focaccia is supposed to be slightly oily. Good quality olive oil is a must!

4 Toppings

Get creative with the toppings! I have a good array of recipes with various toppings but feel free to play around with different herbs, spices and toppings like cheeses, tomatoes, olives, onions etc. If using dry herbs ensure they are mixed with something like cheese so they don't burn.

5 Don't Rush

Allow the dough to rise the full recommended time. Overnight doughs benefit from a long rise time. Definitely try the same-day recipes if you are short on time. The exact timing will depend on the temperature in your kitchen and how active the dough is. That being said, plan ahead!

6 Extra Baking Tips

Metal pans are easier to work with and less likely to cause your focaccia to stick. I like to use a 9×13-inch pan, but a quarter baking sheet pan will work too. Avoid glass if you can, or use parchment paper. Before you oil the pan, **butter it!** The butter creates a layer between the pan and the dough, making it so incredibly easy to remove the bread from the pan once baked. **Let it cool** fully before cutting. This keeps the crumb nice and airy. If you cut it too soon, the focaccia may turn gummy.

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Disclaimer: The information, recipes, and tips provided in this ebook are for general informational purposes only. While every effort has been made to ensure accuracy, completeness, and reliability, no guarantees are made regarding the results you may achieve when following these recipes or suggestions. Ingredient availability, equipment differences, and individual cooking skills can all affect outcomes. This ebook does not provide medical, nutritional, or professional advice. If you have food allergies, dietary restrictions, or health concerns, please consult with a qualified healthcare provider or nutritionist before preparing or consuming any recipe. The author disclaims any responsibility for adverse reactions, accidents, or damages that may occur as a result of following the recipes or guidance contained herein. By using this ebook, you acknowledge and agree that you do so at your own risk. The content is provided “as is,” without warranties of any kind, express or implied. This ebook is offered free of charge for personal, non-commercial use. Unauthorized distribution, reproduction, or modification of this material is prohibited. If you disagree with any of these conditions, delete the ebook and refrain from using it.



Prep Time
15 minutes



Rise Time
18 hours



Cook Time
25 minutes



Servings
10



Total Time
18 hrs 40 mins

Overnight No-Knead Focaccia

INGREDIENTS

For the Dough

4 cups all-purpose flour (520 grams, bread flour can also be used)

2 tsp kosher salt (10 grams)

2 tsp instant yeast (7 grams)

2 tbsp extra virgin olive oil (28 grams, plus extra for drizzling)

2 cups lukewarm water (473 grams)

For Baking and Garnish

1 tbsp butter (for greasing the pan)

¼ cup extra virgin olive oil (divided, for greasing the tray and oiling the dough)

2-4 tbsp fresh rosemary

Flaky salt

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix with a wooden spoon until all the flour is hydrated. The mix should be shaggy but not sloppy.
- 02 **Rise.** Drizzle some olive oil over the top of the dough, cover the bowl with plastic wrap or a tight fitting cover and refrigerate overnight at least 18 hours.
- 03 **Deflate and shape.** At least 2 hours before you want to bake the focaccia, take the bowl out of the fridge and uncover it. Using your hands or a dough scraper, deflate the dough slightly and transfer the dough to a generously buttered and oiled baking tray (9x13) or sheet pan. Shape it loosely by grabbing each end and folding it over like you would a letter. Flip the dough over so the seams are on the bottom. Cover the tray with a towel and set aside for 1 ½ to 2 hours.
- 04 **Dimple.** Preheat your oven to 425F/220C. The dough should now have spread covering the surface of the baking tray. If not, you can help it stretch to the edges by carefully easing it to the corners. Drizzle more olive oil over the dough and start dimpling with your fingers, covering the entire surface. This creates valleys and mountains in the dough and you should also see air bubbles forming.
- 05 **Dress.** Add a big pinch or two of flaky salt and the rosemary. Press in. At this point you can also add any other toppings you like.
- 06 **Bake.** Bake in the preheated oven for 20-25 minutes, until golden brown. Every oven is different, so your focaccia may need more time. Let the focaccia cool for 30 minutes before cutting into it.



Prep Time
15 minutes



Rise Time
18 hours



Cook Time
25 minutes



Servings
12



Total Time
18 hrs 40 mins



Whole Wheat Focaccia

INGREDIENTS

For the Dough

- 2 cups all-purpose flour (260 grams, bread flour can also be used)
- 2 cups whole wheat flour (260 grams)
- 2 tsp kosher salt (10 grams)
- 2 tsp instant yeast (7 grams)
- 2 tbsp extra virgin olive oil (28 grams, plus extra for drizzling)
- 2 cups lukewarm water (473 grams)

For Baking and Garnish

- 1 tbsp butter (for greasing the pan)
- ¼ cup extra virgin olive oil (divided, for greasing the tray and oiling the dough)
- 2-4 tbsp fresh rosemary
- Flaky salt

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add both flours, salt, yeast, olive oil and lukewarm water. Mix with a wooden spoon until all the flour is hydrated. The mix should be shaggy but not sloppy.
- 02 **Rise.** Drizzle some olive oil over the top of the dough, cover the bowl with plastic wrap or a tight fitting cover and refrigerate overnight at least 18 hours.
- 03 **Deflate and shape.** At least 2 hours before you want to bake the focaccia, take the bowl out of the fridge and uncover it. Using your hands or a dough scraper, deflate the dough slightly and transfer the dough to a generously buttered and oiled baking tray (9x13) or sheet pan. Shape it loosely by grabbing each end and folding it over like you would a letter. Flip the dough over so the seams are on the bottom. Cover the tray with a towel and set aside for 1 ½ to 2 hours.
- 04 **Dimple.** Preheat your oven to 425F/220C. The dough should now have spread covering the surface of the baking tray. If not, you can help it stretch to the edges by carefully easing it to the corners. Drizzle more olive oil over the dough and start dimpling with your fingers, covering the entire surface. This creates valleys and mountains in the dough and you should also see air bubbles forming.
- 05 **Dress.** Add a big pinch or two of flaky salt and the rosemary. Press in. At this point you can also add any other toppings you like.
- 06 **Bake.** Bake in the preheated oven for 20-25 minutes, until golden brown. Every oven is different, so your focaccia may need more time. Let the focaccia cool for 30 minutes before cutting into it.



Prep Time

15 minutes



Rise Time

18 hours



Cook Time

15 minutes



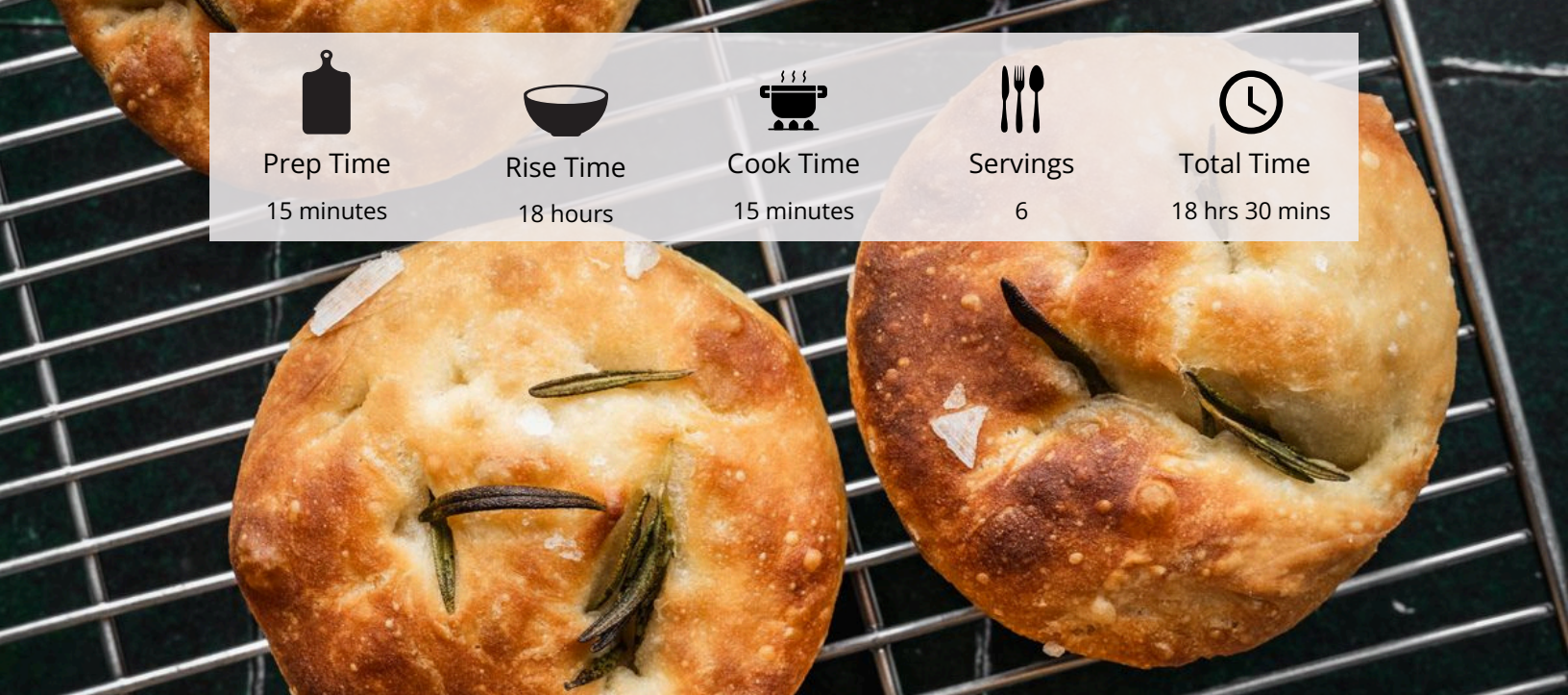
Servings

6



Total Time

18 hrs 30 mins



Small Batch Focaccia

INGREDIENTS

For the Dough

2 cups all-purpose flour (260 grams, bread flour can also be used)

1 tsp kosher salt (5 grams)

1 tsp instant yeast (4 grams)

1 tbsp extra virgin olive oil (14 grams, plus extra for drizzling)

1 cup lukewarm water (235 grams)

For Baking and Garnish

1 tsp butter (for greasing the muffin pan)

2 tbsp extra virgin olive oil (divided, for greasing the muffin pan and oiling the dough)

1-2 tbsp fresh rosemary

Flaky salt

INSTRUCTIONS

- 01 **Mix.** To a medium bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix with a wooden spoon until all the flour is hydrated. The mix should be shaggy but not sloppy.
- 02 **Rise.** Drizzle some olive oil over the top of the dough, cover the bowl with plastic wrap or a tight fitting cover and refrigerate overnight at least 18 hours.
- 03 **Deflate and portion.** At least 1 hour before you want to bake the focaccia, take the bowl out of the fridge and uncover it. Using your hands or a dough scraper, deflate the dough slightly and transfer the dough to a floured work surface. You may need to fold it over itself like a letter so that you get a neat rectangular piece of dough. Divide the dough into 6 pieces (if using a 6-hole muffin tin).
- 04 **Tuck, roll and place in the tin.** Butter and then add 1-2 tsps of olive oil to each hole in your muffin tin. Lightly oil your hands. Take a piece of dough, carefully roll it, and tuck the edges to form a loose ball. It doesn't have to be perfect. Place the formed dough balls in the muffin tin. Cover the tray with a towel and set aside for 1 hour.
- 05 **Dimple and dress.** Preheat your oven to 425F/220C. The dough should now have filled the muffin tin and inflated slightly. Drizzle more olive oil over the dough and start dimpling with your fingers. Add a pinch or two of flaky salt and the rosemary to each compartment. Press in. At this point you can also add any other toppings you like.
- 06 **Bake.** Bake in the preheated oven for 16-20 minutes, until golden brown. Every oven is different, so your focaccia may need more time. Let the focaccia cool for 30 minutes before enjoying.



Prep Time

15 minutes



Rise Time

20 hours



Cook Time

20 minutes



Servings

12



Total Time

20 hrs 35 mins

Focaccia Barese

INGREDIENTS

For the Dough

1 yellow potato (boiled, cooled and peeled, about 200 grams)

1 ½ cup room temperature water (350 grams)

2 ¼ cups all-purpose flour (295 grams)

1 cup semolina flour (130 grams)

2 tsp instant yeast (7 grams)

1 ½ tsp kosher salt (6 grams)

1-2 tbsp extra virgin olive oil (for oiling the top of the dough)

For the Baking Pan

1 tsp butter

2 tbsp extra virgin olive oil (to be used to grease the pan)

Toppings (to taste)

2 tbsp extra virgin olive oil (to oil the top of the focaccia)

1 cup tomatoes (whole canned tomatoes, halved ripe tomatoes or cherry tomatoes)

½ cup green pitted olives

1 tsp dried oregano

1 tsp flaky sea salt

INSTRUCTIONS

- 01 **Mix the liquid.** In a large bowl, combine the yellow potato and the water. Mash until the potato is fully dispersed into the water.
- 02 **Add the dry ingredients.** Add the flour, semolina, instant yeast and kosher salt to the bowl.
- 03 **Mix.** Mix everything together using a fork, wooden spoon or dough mixer until combined.
- 04 **Dough rise.** Drizzle with the olive oil, cover the bowl with plastic wrap, and refrigerate for 18 hours.
- 05 **Deflate and shape.** The next day, your focaccia dough should be bubbly and risen. Transfer the dough into a well-buttered and oiled round baking dish or cast iron pan. Carefully fold the dough over itself like a letter, turn 90 degrees, and repeat. Flip it so the seam is on the bottom, Use oiled hands if it sticks.
- 06 **Rest.** Cover with a tea towel and let it rest for 1 ½ hours in a warm place. Let the dough spread naturally, then gently tease it to fill the baking dish evenly.
- 07 **Preheat.** You can now preheat your oven to 450F/230C
- 08 **Dimple and dress.** Drizzle with the olive oil and dimple all over with your fingers, and top with the tomatoes, green olives, oregano and sea salt.
- 09 **Bake.** Bake in a preheated oven for 20-25 minutes until golden brown. Let it cool for about 30 minutes before slicing.



Prep Time

15 minutes



Rise Time

18 hours



Cook Time

25 minutes



Servings

12



Total Time

18 hrs 40 mins

Olive and Za'atar Focaccia

INGREDIENTS

For the Dough

4 cups all-purpose flour (520 grams, bread flour can also be used)

2 tsp kosher salt (10 grams)

2 tsp instant yeast (7 grams)

2 tbsp extra virgin olive oil (28 grams, plus extra for drizzling)

2 cups lukewarm water (473 grams)

For Baking and Garnish

1 tbsp butter (for greasing the pan, optional)

¼ cup extra virgin olive oil (divided, for greasing the tray and for mixing with za'atar)

3 tbsp za'atar spice blend

1 cup pitted whole green and/or black olives

INSTRUCTIONS

- 01 Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix with a wooden spoon until all the flour is hydrated. The mix should be shaggy but not sloppy.
- 02 Rise.** Drizzle some olive oil over the top of the dough, cover the bowl with plastic wrap or a tight fitting cover and refrigerate overnight at least 18 hours.
- 03 Deflate and shape.** At least 2 hours before you want to bake the focaccia, take the bowl out of the fridge and uncover it. Using your hands or a dough scraper, deflate the dough slightly and transfer the dough to a generously buttered and oiled baking tray (9x13) or sheet pan. Shape it loosely by grabbing each end and folding it over like you would a letter. Flip the dough over so the seams are on the bottom. Cover the tray with a towel and set aside for 1 ½ to 2 hours.
- 04 Dimple.** Preheat your oven to 425F/220C. The dough should now have spread covering the surface of the baking tray. If not, you can help it stretch to the edges by carefully easing it to the corners. Drizzle 1-2 tbsp of the olive oil over the dough and start dimpling with your fingers, covering the entire surface. This creates valleys and mountains in the dough and you should also see air bubbles forming.
- 05 Dress.** In a small bowl, combine the za'atar with 2 tbsp of the olive oil to form a loose paste. Drizzle the za'atar paste all over the dough. It doesn't have to be covered evenly. Trust your gut and go with the flow. Nestle in the olives, remember less is more.
- 06 Bake.** Bake in the preheated oven for 20-25 minutes, until golden brown. Every oven is different, so your focaccia may need more time. Let the focaccia cool for 30 minutes before cutting into it.



Prep Time
15 minutes



Rise Time
18 hours



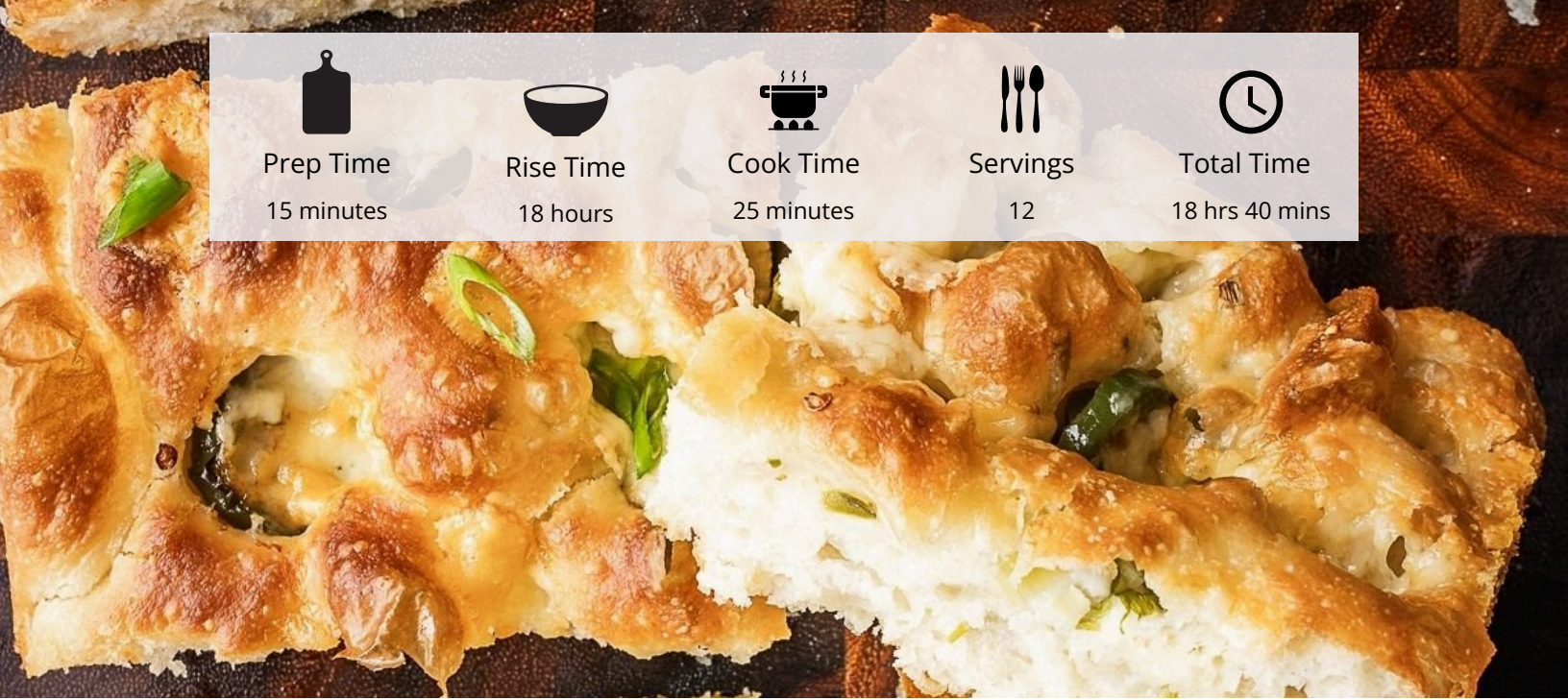
Cook Time
25 minutes



Servings
12



Total Time
18 hrs 40 mins



Jalapenō Cheddar Focaccia

INGREDIENTS

For the Dough

4 cups all-purpose flour (520 grams, bread flour can also be used)

2 tsp kosher salt (10 grams)

2 tsp instant yeast (7 grams)

2 tbsp extra virgin olive oil (28 grams, plus extra for drizzling)

2 cups lukewarm water (473 grams)

For Baking and Garnish

1 tbsp butter (for greasing the pan, optional)

¼ cup extra virgin olive oil (divided, for greasing the tray and oiling the dough)

5 green onions, chopped

1 cup aged cheddar (150 grams, cubed)

1-2 jalapenō peppers, thinly sliced

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix with a wooden spoon until all the flour is hydrated. The mix should be shaggy but not sloppy.
- 02 **Rise.** Drizzle some olive oil over the top of the dough, cover the bowl with plastic wrap or a tight fitting cover and refrigerate overnight at least 18 hours.
- 03 **Deflate and shape.** At least 2 hours before you want to bake the focaccia, take the bowl out of the fridge and uncover it. Using your hands or a dough scraper, deflate the dough slightly and transfer the dough to a generously buttered and oiled baking tray (9x13) or sheet pan. Sprinkle over the sliced green onions, pressing down so they stick. Shape it loosely by grabbing each end and folding it over like you would a letter. Flip the dough over so the seams are on the bottom. Cover the tray with a towel and set aside for 1 ½ to 2 hours.
- 04 **Dimple.** Preheat your oven to 425F/220C. The dough should now have spread covering the surface of the baking tray. If not, you can help it stretch to the edges by carefully easing it to the corners. Drizzle more of the olive oil over the dough and start dimpling with your fingers, covering the entire surface. This creates valleys and mountains in the dough and you should also see air bubbles forming.
- 05 **Dress.** Nestle in your sliced jalapenōs and cubed cheese into the dimples and press in.
- 06 **Bake.** Bake in the preheated oven for 20-25 minutes, until golden brown. Feel free to sprinkle some sea salt at the end. Let the focaccia cool for 30 minutes before cutting into it.



Prep Time

20 minutes



Rise Time

4 hours



Cook Time

20 minutes



Servings

12



Total Time

4 hrs 40 mins

Easy Same-Day Focaccia

INGREDIENTS

For the Dough

3 $\frac{3}{4}$ cups all-purpose flour (500 grams)

2 tsp kosher salt (10 grams)

2 tsp instant yeast (7 grams)

2 tbsp extra virgin olive oil (28 grams)

1 $\frac{3}{4}$ cups lukewarm water (415 grams)

For Greasing the Pan

1 tsp butter

2 tbsp extra virgin olive oil

Topping

2 tbsp extra virgin olive oil

1 tbsp fresh rosemary

1 tsp flaky salt

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix using a fork, wooden spoon or Danish whisk until well combined and a shaggy dough forms. The flour should be fully hydrated. Cover with a tea towel or plastic wrap and set aside for 30 minutes.
- 02 **Stretch and fold.** Wet your hands and perform a stretch and fold. Grab the dough from one side, gently pull up and fold it over. Rotate the bowl 90 degrees and repeat. Repeat 2 more times. As you do this, try to scrape down any dough stuck to the sides of the bowl. Cover and let rest for 30 minutes.
- 03 **Repeat stretch and fold.** Repeat the stretch and fold process every 30 minutes, for a total of 3 to 4 rounds over 2 hours. At this point the dough should be much smoother.
- 04 **Transfer.** Grease a baking tray with the butter and olive oil. Transfer the dough to the prepared pan, fold it gently like a letter, then flip it so the seam is on the bottom. Cover and rest for 1 $\frac{1}{2}$ to 2 hours.
- 05 **Preheat.** Preheat the oven to 450F/230C
- 06 **Stretch.** If the dough hasn't spread fully, lightly oil your hands and stretch it gently into the corners of the baking pan.
- 07 **Dimple and Dress.** Drizzle the olive oil on top of the dough and dimple with your fingers. Sprinkle with the rosemary and flaky salt.
- 08 **Bake.** Bake for 20-25 minutes until golden brown. Let it cool for at least 30 minutes before slicing.



Prep Time
20 minutes



Rise Time
4 hours



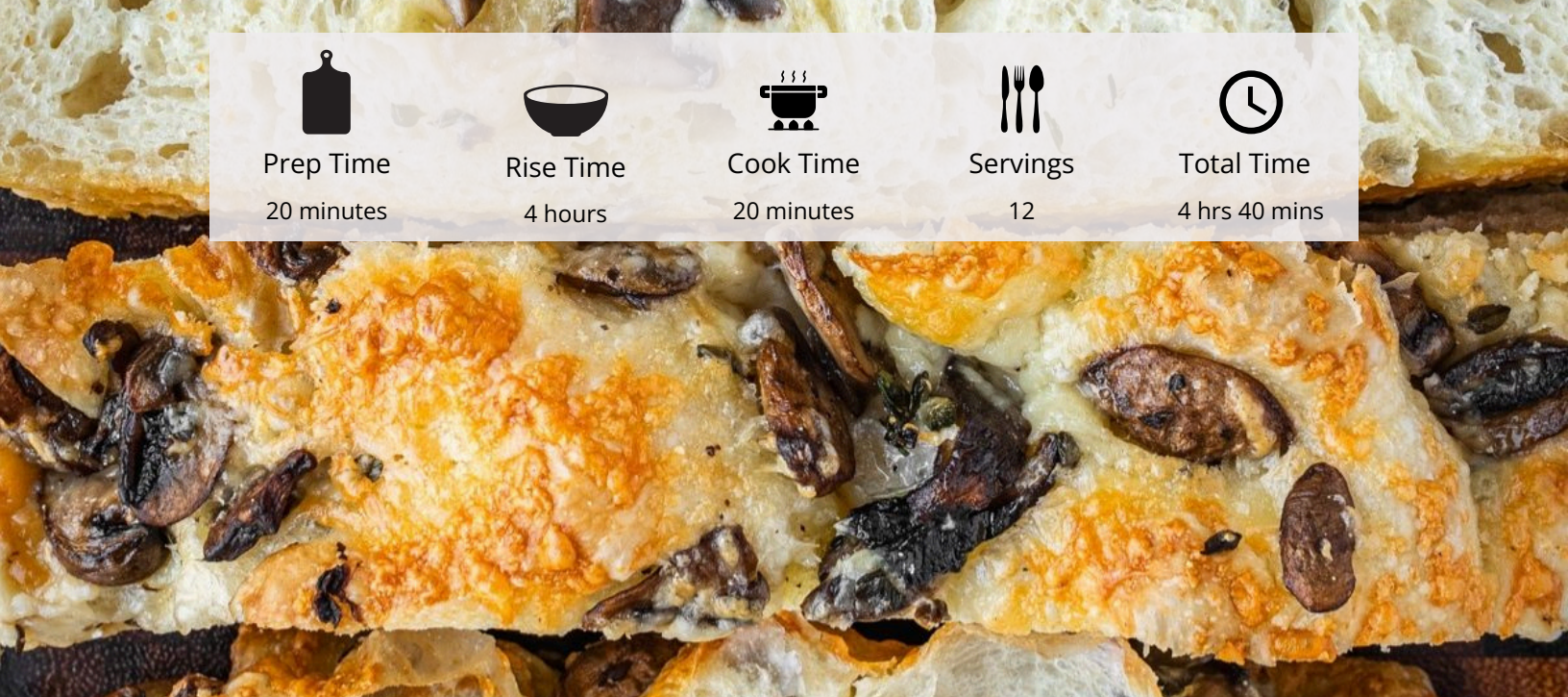
Cook Time
20 minutes



Servings
12



Total Time
4 hrs 40 mins



Mushroom Cheddar Focaccia

INGREDIENTS

For the Dough

- 3 $\frac{3}{4}$ cups all-purpose flour (500 grams)
- 2 tsp kosher salt (10 grams)
- 2 tsp instant yeast (7 grams)
- 2 tbsp extra virgin olive oil (28 grams)
- 1 $\frac{3}{4}$ cups lukewarm water (415 grams)

For Greasing the Pan

- 1 tsp butter
- 2 tbsp extra virgin olive oil

Mushroom Mix

- 1 $\frac{1}{2}$ lbs fresh mushrooms (roughly chopped)
- 1 tbsp olive oil
- 1-2 garlic cloves (minced)
- 1 tbsp fresh thyme leaves
- Salt and pepper to taste

Remaining toppings

- 2 tbsp extra virgin olive oil
- 1 cup shredded aged cheddar

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix using a fork, wooden spoon or Danish whisk until well combined and a shaggy dough forms. The flour should be fully hydrated. Cover with a tea towel or plastic wrap and set aside for 30 minutes.
- 02 **Stretch and fold.** Wet your hands and perform a stretch and fold. Grab the dough from one side, gently pull up and fold it over. Rotate the bowl 90 degrees and repeat. Repeat 2 more times. As you do this, try to scrape down any dough stuck to the sides of the bowl. Cover and let rest for 30 minutes.
- 03 **Repeat stretch and fold.** Repeat the stretch and fold process every 30 minutes, for a total of 3 to 4 rounds over 2 hours. At this point the dough should be much smoother.
- 04 **Transfer.** Grease a baking tray with the butter and olive oil. Transfer the dough to the prepared pan, fold it gently like a letter, then flip it so the seam is on the bottom. Cover and rest for 1 $\frac{1}{2}$ to 2 hours.
- 05 **Preheat.** Preheat the oven to 450F/230C
- 06 **Stretch.** If the dough hasn't spread fully, lightly oil your hands and stretch it gently into the corners of the baking pan.
- 07 **Cook the toppings.** Sauté the mushrooms with the olive oil, garlic and thyme leaves until golden and fragrant, about 7-9 minutes. Season with salt and pepper to taste. Remember the cheese will be salty so don't go overboard with the salt.
- 08 **Dimple and Dress.** Drizzle the olive oil on top of the dough and dimple with your fingers. Top with the sautéed mushrooms and scatter the cheddar over everything. Dimple again pressing down on the mushrooms.
- 09 **Bake.** Bake for 20-25 minutes until golden brown. Let it cool for at least 30 minutes before slicing.



Prep Time
20 minutes



Rise Time
3 hours



Cook Time
20 minutes



Servings
12



Total Time
3 hrs 40 mins

Chocolate Focaccia

INGREDIENTS

For the Dough

3 $\frac{3}{4}$ cups all-purpose flour (500 grams)

2 tsp kosher salt (10 grams)

2 tsp instant yeast (7 grams)

2 tbsp extra virgin olive oil (28 grams)

1 $\frac{3}{4}$ cups lukewarm water (415 grams)

$\frac{3}{4}$ cup dark chocolate chunks (80 grams)

For Greasing the Pan

1 tsp butter

2 tbsp extra virgin olive oil

Topping

2 tbsp extra virgin olive oil

$\frac{3}{4}$ cup dark chocolate chunks (80 grams)

1 tbsp turbinado sugar

INSTRUCTIONS

- 01 **Mix.** To a large bowl, add the flour, salt, yeast, olive oil and lukewarm water. Mix using a fork, wooden spoon or Danish whisk until well combined and a shaggy dough forms. The flour should be fully hydrated. Cover with a tea towel or plastic wrap and set aside for 30 minutes.
- 02 **Stretch and fold.** Wet your hands and perform a stretch and fold. Grab the dough from one side, gently pull up and fold it over. Rotate the bowl 90 degrees and repeat. Repeat 2 more times. As you do this, try to scrape down any dough stuck to the sides of the bowl. Cover and let rest for 30 minutes.
- 03 **Repeat stretch and fold.** Do another round of stretch and folds. Rest the dough again for 30 minutes.
- 03 **Add the chopped chocolate.** Gently fold in the chocolate with one last stretch and fold. Rest the dough for another 30 minutes.
- 04 **Transfer.** By now, the dough should be nice and smooth, and feel a bit bouncy. Grease the bottom of the pan with the butter and olive oil. Transfer the dough to the prepared pan, fold it gently like a letter, then flip it so the seam is on the bottom. Cover and rest for 1 $\frac{1}{2}$ to 2 hours.
- 05 **Preheat.** Preheat the oven to 425F/215C
- 06 **Stretch.** If the dough hasn't spread fully, lightly oil your hands and stretch it gently into the corners of the baking pan.
- 07 **Dimple and Dress.** Drizzle the olive oil on top of the dough and dimple with your fingers. Press in the dark chocolate and sprinkle with the sugar.
- 08 **Bake.** Bake for 20-25 minutes until golden brown. If the focaccia browns too quickly, reduce the temperature. Let it cool for at least 30 minutes before slicing.

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Thank you

I hope you enjoy baking and
experimenting with these focaccia recipes!

- Luay -



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