Focaccia

1. Place 6 loaves on sheet pan and place in cooler at a temp. of 36-38 degrees for no less than 12 hours.

2. Hand stretch the dough working from the center. Fit two loaves to a pan.

3. Lightly spread olive oil on the stretched dough.

4. “Dock” the dough by punching holes into the dough with a fork to prevent air bubbles from

5. Top dough with desired toppings. Proof dough until 2 times its original size at 110 degrees with 90% humidity. Approx. 60 minutes.

6. Steam dough for 20 seconds. Bake dough at 375 degrees for 25-30 minutes or until golden brown.