

## Tomato-Olive Focaccia

Christopher Kimball's Milk Street  
Secret Italian Recipes, Season 4 episode 16  
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For the dough:

3-2/3 cup bread flour  
5 teaspoon yeast  
1 teaspoon sugar  
2 cups cool, room temperature water  
2 tablespoons olive oil

1 dry pint Grape tomatoes, mashed to release seeds and juice  
Castelvetrano green olives, halved  
4 tablespoons olive oil  
1 teaspoon dried oregano  
1-1/2 teaspoons kosher salt  
3/4 teaspoon black pepper

Instructions for dough: In a stand mixer, add dry ingredients; mix on low. Slowly add water then increase to medium; mix 5 minutes. Cover with plastic wrap and let sit for 10 minutes. This allows the flour to absorb the water and the gluten to develop. Add 2 teaspoons kosher salt; mix on medium speed for 5 minutes.

Using a very large bowl, add 2 tablespoons of olive oil. Using a rubber spatula, gently pour in the dough. Using your fingers, go around the edge of the soft dough and dabble some of the oil on top of the dough. Rise time is 5-1/2 to 6 hours. Cover tightly with plastic wrap.

Preheat oven to 500°, position rack in middle and baking steel or baking stone on the rack. Using a 9x13-inch baking pan or Pyrex, mist with cooking spray. Add 2 tablespoons of olive oil to the pan. Gently scrap the sides and slowly scrap into prepared pan.

Place olives on dough. Place mashed tomatoes on top, leaving seeds and juice in bowl; rest uncovered for 20 minutes. Pour 4 tablespoons of olive oil over tomatoes. Season with oregano, salt and black pepper. Bake for 20 minutes. Focaccia should be golden on the top and sides should pull away from the edges. Cool in the pan for 5 minutes. Remove and cool on a wire rack for 30 minutes. To serve, use a serrated knife and sawing motion to cut into pieces.