

# CHEF CULTURES LLC

## Individual Focaccia Bread (Fast Classroom Version)

Prep Time: 20 minutes • Rest & Proof Time: 45–60 minutes • Bake Time: 12–15 minutes •

Yield: 1 Personal Focaccia

### Description

This fast classroom focaccia recipe is designed for hands-on student success in a short-format cooking class. The dough is soft, olive oil-rich, and forgiving to work with while still teaching authentic bread-making skills including fermentation, gluten development, shaping, and finishing. Students create individual artisan focaccias with creative toppings and garden-inspired designs.

### Ingredients (Per Student)

- 1 cup bread flour
- ¼ teaspoon fine sea salt
- 1 teaspoon sugar or honey
- 1 teaspoon instant yeast
- ⅓ cup + 1 tablespoon warm water (about 105°F)
- 1 tablespoon olive oil

### Optional Toppings

- Rosemary
- Thyme
- Cherry tomatoes
- Sliced olives
- Red onions
- Parmesan cheese
- Garlic oil
- Flaky sea salt
- Chili flakes

**Individual FOCACCIA BREAD**  
SOFT • FLAVORFUL • CREATIVE • MADE FROM SCRATCH

**PREP TIME** 20 MINUTES | **REST & PROOF TIME** 45–60 MINUTES TOTAL | **BAKE TIME** 12–15 MINUTES | **YIELD** 1 PERSONAL FOCACCIA

**INGREDIENTS (PER STUDENT)**

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- Rosemary
- Thyme
- Cherry tomatoes
- Sliced olives
- Red onions
- Parmesan cheese
- Garlic oil
- Flaky sea salt
- Chili flakes

**1 MIX DOUGH**  
In a bowl, combine bread flour, salt, sugar, and instant yeast. Add warm water and olive oil. Mix with a spoon or hands until a shaggy dough forms.

**2 KNEAD OR STRETCH**  
Turn dough onto a lightly floured surface and knead gently for 2–3 minutes until smoother and elastic. The dough should feel soft and slightly sticky.

**3 FIRST REST**  
Return dough to bowl and cover with plastic wrap or towel. Allow dough to rest for 30–40 minutes while preparing soup ingredients. 30–40 MIN

**4 FIRST SHAPE**  
Lightly oil parchment paper or sheet pan. Gently stretch dough into a round or oval focaccia shape using fingertips. Avoid pressing too firmly. Allow dough to rest another 10 minutes. 10 MIN

**5 DIMPLE & DECORATE**  
Drizzle dough lightly with olive oil. Use fingertips to dimple the surface all over. Add toppings and creative garden-style decorations. 10–15 MIN

**6 FINAL PROOF**  
Allow focaccia to rest 10–15 minutes near warm ovens until slightly puffed. 10–15 MIN

**7 BAKE**  
Bake at 425–450°F for 12–15 minutes until golden brown with crisp edges. 12–15 MIN

**ENJOY!**  
Enjoy warm with roasted tomato soup and herb crème fraîche or pesto!

**CHEF RON'S NOTES**  
Focaccia dough should feel soft, hydrated, and alive. Avoid adding too much flour. Olive oil helps create the classic focaccia texture and flavor while keeping the dough tender and aromatic.

⇒ Be creative, have fun, and treat your focaccia like edible garden art! ⇐

### Directions

### **1. Mix Dough**

In a medium bowl, combine bread flour, salt, sugar, and instant yeast. Add warm water and olive oil. Mix with a spoon or hands until a shaggy dough forms.

### **2. Knead or Stretch**

Turn dough onto a lightly floured surface and knead gently for 2–3 minutes until smoother and elastic. The dough should feel soft and slightly sticky.

### **3. First Rest**

Return dough to bowl and cover with plastic wrap or towel. Allow dough to rest for 30–40 minutes while preparing soup ingredients.

### **4. First Shape**

Lightly oil parchment paper or sheet pan. Gently stretch dough into a round or oval focaccia shape using fingertips. Avoid pressing too firmly. Allow dough to rest another 10 minutes.

### **5. Dimple & Decorate**

Drizzle dough lightly with olive oil. Use fingertips to dimple the surface all over. Add toppings and creative garden-style decorations.

### **6. Final Proof**

Allow focaccia to rest 10–15 minutes near warm ovens until slightly puffed.

### **7. Bake**

Bake at 425–450°F for 12–15 minutes until golden brown with crisp edges.

### **Chef Ron's Notes**

Focaccia dough should feel soft, hydrated, and alive. Avoid adding too much flour. Olive oil helps create the classic focaccia texture and flavor while keeping the dough tender and aromatic.

Encourage students to be creative with toppings and treat their focaccia like edible garden art.