# SOURDOUGH FOCACCIA BREAD RECIPE

## Main Ingredients:

- 1/2 Cup active sourdough starter
- 2 Teaspoons salt
- 1  1/3 cup water
- 1 Tablespoon olive oil
- 3 Cups flour

**Other**:  4 Tablespoons olive oil

3 Tablespoons melted

butter & 2 Teaspoons garlic salt



## Directions:

### Night before:

1. Mix together the main ingredients until it comes together (dough will be be very sticky) and let sit for 1 hour.
2. Do one set of stretch and folds and let sit for another hour, perform the next set of stretch and folds.  You can do this for a total of 2 to 4 times.
3.  Pour the 4 tablespoons olive oil into an 8x8 glass or ceramic pan.  Place the dough into the pan, cover and let ferment overnight.

### Next Morning:

1. Preheat oven to 425 Degrees F. In the meantime melt the 3 tablespoons butter and mix in the 2 teaspoons garlic salt.
2. Drizzle 1/3 of the butter mixture onto the top of the dough and place into the preheated oven for 20-25 minutes or until golden brown on top. You could also do the thump test to see if it sounds hollow, if so it's ready.
3. Brush on the remaining butter mixture and let cool.

This Focaccia bread is delicious the first day and best dipped into organic olive oil of your choice! The sourdough starter could also not be active but adjust your water and or flour if needed. The dough will be pretty wet, you can wet your hands if you need help doing the stretch and folds.

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