**Focaccia Recipe**

**Ingredients**

**Dough:**

* 1 cup plus 1 tbsp (255 ml) warm water
* 2 teaspoons (5 g) active dry or instant yeast
* 1 ¼ teaspoons (8 g) fine salt
* 2 tablespoons (25 g) olive oil
* 3 cups (400 g) all purpose flour

**Topping:**

* 1 tablespoon olive oil plus more for greasing bowl and pan
* 1 teaspoon dried thyme (or other herbs)
* A few sprigs of fresh thyme, optional

**Instructions**

1. Add warm water to a large mixing bowl. Sprinkle yeast on top and wait until dissolved (30 seconds for instant yeast, a few minutes for active dry yeast). Add oil and salt.
2. Add roughly half of the flour and vigorously stir with a cooking spoon for about 1 minute. Add the remaining flour and work it in with the spoon. When the ingredients come together, knead by hand for about 8 minutes, either directly in the bowl or on a lightly floured surface. The dough is rather sticky but if possible do not add additional flour, which makes the focaccia less fluffy.
3. Generously oil a clean bowl with olive oil. Put the dough in and turn it around until coated in oil. Cover the bowl tightly (with a lid or cling wrap) and let it rise until doubled, for about 30 minutes at warm room temperature (in summer). It will take a little longer when colder.
4. Line a 33x23cm pan with parchment paper and additionally grease with oil. Carefully transfer the risen dough to the pan and try to gently stretch it evenly without deflating the dough until it fills the baking pan.
5. Drizzle the dough with 1 tablespoon of olive oil and evenly distribute it on the surface with your fingers. Sprinkle dried thyme over the dough, then dimple it with your fingers.
6. Do not preheat the oven, instead put the pan into the cold oven right away after topping it with olive oil and thyme (or your topping of choice). Set the oven to 200°C and bake until golden brown, about 25 to 30 minutes.