Rosemary Focaccia

- 1 package (or 2 ¼ teaspoons) active dry yeast
- 5 cups unbleached all-purpose flour (or spelt flour)
- ¼ cup plus 3 Tablespoons extra-virgin olive oil, separated
- 2 ½ teaspoons table salt
- 1 Tablespoon finely chopped fresh rosemary
- 1 teaspoon coarse sea salt (or to suit your taste)

Stir together 1 2/3 cups lukewarm water and yeast in the bowl of a stand mixer and let stand until creamy and bubbly, about 5 minutes. Add the flour, ¼ cup of olive oil, and table salt. Beat with the paddle attachment at medium speed until a dough forms.

Replace the paddle with the dough hook and knead dough at high speed until soft, smooth, and sticky, 3-4 minutes. Add a couple more Tablespoons of flour and beat until incorporated. The dough will still be slightly sticky.

Transfer to a lightly oiled bowl and turn dough to coat with oil. Let rise, covered with plastic wrap, at warm room temperature, until doubled in bulk, 1 – 1 ½ hours.

Press dough evenly into a generously oiled 15x10x1 inch baking pan. (I use a silicone baking mat and reduce the amount of oil needed.) Let dough rise, completely covered with a kitchen towel, until doubled in bulk, about an hour.

Preheat oven to 425°F.

Stir together rosemary and 3 Tablespoons of olive oil. Make shallow indentations all over the dough with your fingertips, then brush with the rosemary oil, letting it pool in the indentations. Sprinkle sea salt evenly over focaccia and bake until golden brown, 20-25 minutes.

Immediately remove bread from the pan to a cooling rack. Cut with a large knife or a pizza wheel.

Serve warm or at room temperature.

(If you don't have a stand mixer, you can mix the dough with a handheld one, but you'll have to knead most of the flour in because the mixer's motor will probably give out!)

Recipes: Bread