



## Puttanesca Focaccia

Gaggenau Appliances: Combi Steam-oven  
 Heating Mode(s): Dough Proofing /  
 Convection + 60% Humidity  
 Temperature(s): 100°F / 425°F Required  
 Accessories: Wire Rack + Unperforated  
 Cooking Container

2 mixing bowls + stand mixer with  
 dough hook

Preparation Time: 30 minutes

Cooking Time: 2 hours proofing /  
 25 minutes cooking time

Makes: 8 servings

### For the focaccia dough:

1 ¾ cups (400 ml) warm water

1 package active dry yeast

1 tbsp (15 ml) sugar

5 cups (1.25 L) all-purpose flour + extra if  
 needed

2 tsp (10 ml) kosher salt

½ cup (125 ml) + ¼ cup (60 ml) olive oil

**Tip:** This recipe can be used with a variety of toppings, just be sure not to weigh the dough down with a heavy layer of ingredients. The topping is just to flavor the bread.

Slide the Wire Rack onto the lowest rails of the oven. Using the left control knob, set the oven to the **Dough Proofing Mode** with the default temperature of 100°F. In a large bowl combine the warm water, yeast and sugar. Place the bowl on the Wire Rack in the oven for 15 minutes or until the mixture is bubbly and aromatic indicating the yeast is proven. Remove the bowl from the oven.

Sift the flour into the bowl of a standing electric mixer fitted with a dough hook attachment. Add the salt, olive oil and the yeast mixture and mix on low speed. Once the dough has come together, increase the speed to medium and knead dough for 5 - 6 minutes or until smooth and soft. If the dough is sticky, sprinkle in a little more flour. Transfer the dough to a lightly floured work surface and knead by hand for a few seconds to form a smooth ball.

Place the dough in a medium bowl greased with a film of olive oil and place the bowl on the wire rack in the oven. Set the minute timer for 1 hour and proof the dough until doubled in size, adding more time if necessary. Remove the pan from the oven, leaving the oven set in the **Dough Proofing Mode**.

Coat the Unperforated Cooking Container with the remaining ¼ cup olive oil. Press the dough evenly into the pan covering the entire surface. Make indents all over the dough with your fingers to give the focaccia its characteristic craggy appearance. Slide the container onto the middle rails of the oven and set the cooking timer for 1 hour to proof the dough until it has doubled in size. Meanwhile, prepare the topping.

### Puttanesca Topping

½ cup (125 ml) sun dried tomatoes, chopped

1 cup (250 ml) pitted Kalamata olives, chopped

10 anchovy fillets, chopped

2 tbsp (30 ml) capers

2 whole cloves garlic, thinly sliced

2 tbsp (30 ml) finely chopped fresh rosemary

2 tbsp (30 ml) fine chopped fresh thyme

¼ tsp (1 ml) dried oregano

½ tsp (2 ml) grated lemon zest

¼ tsp (1 ml) dried chili flakes (optional)

¼ cup (60 ml) olive oil

Combine all the ingredients except the olive oil in a small bowl. When the focaccia dough has finished the second proofing remove the cooking container from the oven and increase the oven temperature. Using the left control knob, set the oven to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 425°F, the oven will come to temperature in approximately 5 minutes.

Slide the cooking container with the focaccia dough onto the middle rails of the oven and set the cooking timer for 25 minutes. The focaccia should be puffed and golden and completely cooked on the underside. Rest for a few minutes in the cooking pan, then transfer to a rack to cool. Serve with additional olive oil for dipping.