



Gluten-Free Focaccia

Product: Ardent Mills® Gluten-Free 1:1 All-Purpose Flour Blend # 22325

Ingredients	Grams	True %	Baker's %
Ardent Mills Gluten-free 1 to 1 AP Flour	800.0	47.0%	100.00%
Kosher Salt	15.5	0.9%	1.94%
Double Acting Baking Powder	17.8	1.0%	2.22%
Granulated Sugar	13.4	0.8%	1.67%
Instant Yeast	26.7	1.6%	3.34%
Warm Water (About 95°F)	752.0	44.2%	94.00%
Apple Cider Vinegar	11.1	0.7%	1.39%
Extra Virgin Olive Oil	66.6	3.9%	8.33%
Total:	1703.1	100%	213%



Equipment:

Mixer: 4 Speed upright with a paddle attachment.

Preparations:

1. Combine flour, salt, baking powder, sugar and yeast in the bowl of a stand mixer with a paddle attachment on low speed for 15 seconds.
2. Add in the water, vinegar, and olive oil to the flour mixture and combine all ingredients on low speed for 2 minutes. Scrape halfway through if needed to ensure even mixing.
3. Once well mixed, cover the bowl with plastic wrap and set aside to proof for about 1 hour. About halfway through the proof time preheat the convection oven to 400°F.
4. Grease a sheet pan and tip out the dough once proofed. Gently press out into a rectangle about 3/4 inch thick, then with the tips of your fingers press down into the dough to create focaccias classic dimples. Press all the way down to the pan.
5. For a tomato and olive version, top with 8g kosher salt, 1g coarse ground black pepper, 1g italian seasoning, 1.5g garlic powder, 100g half or quartered cherry tomatoes and 30g sliced olives. Press toppings into the focaccia before baking.

Baking:

Bake in a convection oven at 200°C (400°F) for 26 to 28 minutes.

Yield:

1 half sheet tray.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. It No warranties, expressed or implied are made.