

ITALIAN BUBBLE FOCACCIA (FOCACCIA MILLE BOLLE)

Cooking Times & Servings

- **Prep time:** 15 minutes (hands-on)
 - **Rise time:** About 2 hours 30 minutes
 - **Bake time:** 20 minutes
 - **Total time:** About 3 hours 5 minutes
 - **Servings:** 8 squares
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Ingredients

- **2 1/2 cups all-purpose flour** (about 300 g)
- **1 cup + 1 Tbsp + 1 tsp warm water** (about 260 g/ml)
- **1 1/4 tsp active dry yeast** (about 4 g)
- **1 1/4 tsp sugar** (about 5 g)
- **1 1/4 tsp fine salt** (about 7 g)
- **1 tsp extra-virgin olive oil** (for the dough)
- **2–3 Tbsp extra-virgin olive oil** (for oiling container/pan + topping, as needed)

Optional toppings: flaky salt, rosemary, oregano, olives, cherry tomatoes.

Step-by-Step Instructions

1. **Mix water, yeast, sugar.**
In a large bowl, whisk together **warm water + yeast + sugar** until dissolved.
2. **Add flour gradually.**
Add the **flour a little at a time**, mixing with a fork until no dry flour remains. The dough will look sticky and shaggy.
3. **Rest — 8 minutes.**
Cover and rest **8 minutes** to fully hydrate the flour.
4. **Add salt + oil.**
Mix in the **salt** and **1 tsp extra-virgin olive oil** until incorporated.
5. **Rest — 20 minutes (in an oiled container).**
Transfer the dough to a **well-oiled container** (or oil your bowl well). Cover and rest **20 minutes**.
6. **Fold #1, rest 20 minutes.**
With wet hands, lift one edge of dough and fold it over itself. Rotate and repeat until you've done **4 folds** total. Cover and rest **20 minutes**.

7. **Fold #2 and #3.**

Repeat the same folding process **two more times**, each followed by a **20-minute rest**.

8. **Pan + final rise — 1 hour 30 minutes.**

Generously oil a **9x13-inch** pan. Gently transfer the dough into the pan. If it resists stretching, let it relax **10 minutes**, then gently stretch again toward the corners.

Cover and proof **1 hour 30 minutes**, until puffy and jiggly with visible bubbles.

9. **Oil + dimple.**

Drizzle olive oil over the surface. Oil your fingertips and press straight down to make lots of dimples.

10. **Bake (center rack, convection).**

Bake at **400°F (200°C)** for **20 minutes on the center rack of a convection (fan) oven**, or until deeply golden with crisp edges.

11. **Cool slightly & slice.**

Let cool **10–15 minutes**, then cut into squares.

Tips & Tricks for Maximum Bubbles

- **Sticky dough is the secret.** Don't add extra flour—use **wet hands** and oil.
- **Handle gently.** The less you deflate it, the bubblier it stays.
- **Don't skimp on pan oil.** It boosts flavor and gives a crisp, fried-like bottom.
- **Cool kitchen?** Add **10–20 extra minutes** to the final proof.