



Welcome to the King Arthur Baking School's Virtual Flatbreads of Italy class. In this class, we'll make two traditional Italian flatbreads, a soft, tender Focaccia, and a Fougasse, studded with Asiago cheese. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!

EVENING BEFORE

120 grams (1 cup) King Arthur Unbleached All-Purpose Flour

Pinch of instant yeast

120 grams (1/2 cup) water

Mix the above ingredients together in medium bowl. Cover, and leave at room temperature overnight.

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 720 grams (6 cups), plus more for dusting work surface

Italian Style "00" Flour: 212 grams (2 cups)

Olive oil: 75 grams (6 tablespoons), plus more for preparing pan

Instant yeast: 2 teaspoons plus 1 pinch

Salt: 1 1/2 teaspoons

Diastatic malt powder: 1/4 teaspoon

Asiago cheese: 56 grams (2 ounces), cut into 1/4" pieces, plus more grated for topping

Fresh or dried rosemary, to taste

Coarse salt, to taste

Cornmeal for baking pan (optional)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: Large, medium and small

Mixing spoon (or plastic bowl scraper)

Bench knife (optional)



Bowl cover (plastic wrap, towel, etc.)

Pizza stone or pizza steel

Baking sheets with parchment paper or silicone baking mats

Chefs knife and cutting board

Cheese grater