Flatbreads of Italy

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. Any prep work to be done before class is highlighted in yellow.

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

PLEASE MAKE PREFERMENT 12-16 HOURS BEFORE CLASS STARTS

- ☐ 120g (1 cup) King Arthur Unbleached All-Purpose Flour
- ☐ Pinch of yeast
- ☐ 120g (½ cup) water

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

INGREDIENTS *(total amount needed for the class)*

- ☐ *King Arthur Unbleached All-Purpose Flour: 720g (6 cups), plus more for dusting work surface*
- ☐ *King Arthur '00' Pizza Flour: 212g (2 cups), or all-purpose flour can be substituted*
- ☐ *Olive oil: 75g (6 tablespoons), plus more for preparing pan*
- ☐ *Instant or active dry yeast: 2 teaspoons + a pinch*
- ☐ *Salt: 1 ½ teaspoons*
- ☐ *Asiago cheese: 56g (2 ounces), cut into ¼" pieces, plus more shredded for topping*
- ☐ *Fresh or dried rosemary, to taste*
- ☐ *Coarse salt, to taste*

EQUIPMENT

- ☐ *Scale (preferred) or measuring cup set*
- ☐ *Measuring spoons*
- ☐ *Liquid measuring cup*
- ☐ *Mixing bowls, assorted sizes*
- ☐ *Plastic bowl scraper*
- ☐ *Bench knife*
- ☐ *Bowl cover (plastic wrap)*
- ☐ *Pizza stone or pizza steel*
- ☐ *Baking sheets with parchment paper or silicone baking mats*
- ☐ *Sharp knife*
- ☐ *Cheese grater*

Fougasse al Asiago Formaggio

YIELD: 1 LEAF-SHAPED FLATBREAD

INGREDIENTS

PREFERMENT

- ☐ *120g (1 cup) King Arthur Unbleached All-Purpose Flour*
- ☐ *120g (½ cup) water*
- ☐ *Pinch of yeast*

FINAL DOUGH

- ☐ *All of the preferment*
- ☐ *¾ teaspoon yeast*
- ☐ *360g (3 cups) King Arthur Unbleached All-Purpose Flour*
- ☐ *236g (1 cup) water*
- ☐ *1 ¼ teaspoons salt*
- ☐ *56g (2 ounces) fresh Asiago cheese, cut into ¼" cubes*

TOPPING

- ☐ *Extra virgin olive oil, as needed*
- ☐ *Coarse salt, to taste*
- ☐ *14g (2 tablespoons) Asiago cheese, shredded*

DIRECTIONS

PREFERMENT

1. Mix the flour, yeast, and water until well blended. Cover and leave at room temperature for 12 to 16 hours.

FINAL DOUGH

1. For the final dough: Place all the final dough ingredients, except the cheese, in the bowl with the ripe preferment.
2. Mix until the dough begins to hold together. The dough should be quite slack (loose and sticky). You may need to add more water if conditions are dry.
3. Lightly flour your work surface, then turn the dough out of the bowl.
4. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
5. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, then sprinkle the kneading surface lightly with flour.
6. Add the Asiago cheese chunks during the last few minutes of kneading. The dough will still be very soft and moist.
7. Return the dough to the bowl, cover tightly with plastic, then let rise for about 30 minutes.
8. Turn the dough out onto a lightly floured surface, then fold the dough to give it more strength. Place the dough back in the bowl, cover, and allow to rest another 30 minutes.
9. When the dough has fermented, turn it out onto a well-floured work area and sprinkle with flour. Gently flatten the dough and stretch it into a triangle measuring about 10" at the base.
10. Place the dough on a sheet of parchment paper. Using a bench knife held perpendicular to the dough, make cuts to create a leaf or ladder pattern in the dough.
11. Use your fingers to open and stretch all the cuts in the dough.

TOPPING

1. Brush the loaf with olive oil, sprinkle with grated Asiago cheese and coarse salt to taste.
2. Let flatbread rest 10 minutes before baking.
3. Bake the Fougasse in a preheated 500°F oven until golden, about 12 to 16 minutes.

Italian Rosemary Focaccia

YIELD: ONE 10" X 15" FOCACCIA

INGREDIENTS

DOUGH

- ☐ *212g (2 cups) King Arthur '00' Pizza Flour*
- ☐ *240g (2 cups) King Arthur Unbleached All-Purpose flour*
- ☐ *1 ¼ teaspoons salt*
- ☐ *1 ¼ teaspoons yeast*
- ☐ *25g (2 tablespoons) olive oil*
- ☐ *295g (1 ¼ cups) water*

TOPPING

- ☐ *12 to 25g (1 to 2 tablespoons) olive oil*
- ☐ *Coarse salt, to taste*
- ☐ *Fresh or dried rosemary, snipped, to taste*
- ☐ *Cornmeal for the pan (optional)*

DIRECTIONS

PREFERMENT

1. Mix together all the dough ingredients until a cohesive dough forms. Add more water to create a soft, pliable dough, if needed.
2. Lightly flour your work surface, then turn the dough out of the bowl.
3. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
4. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, then sprinkle the kneading surface lightly with flour.
5. Cover the dough and let it rise for 1 hour.
6. Place the dough onto a parchment-lined or lightly greased half-sheet pan that has been lightly sprinkled with cornmeal (if desired). Pat the dough out into a rectangle about 10" x 15". The dough should be very tender and easy to stretch.
7. Brush the dough with olive oil, then sprinkle lightly with coarse salt and rosemary, to taste.
8. Cover the Focaccia, then set it in a warm place to rise for about 30 minutes.
9. Just before baking the Focaccia, use your fingers to gently dimple the dough every 2" or so.
10. Bake the Focaccia in a preheated 425°F oven for 18 to 20 minutes, until golden brown.