

## SOURDOUGH FOCACCIA WITH CHILLI JAM

*(from the Bewitching Kitchen)*

*for the sourdough sponge:*

195 g liquid starter (3/4 cup - 100% hydration)  
125 g warm water (1/2 cup)  
25 g olive oil (2 T)  
10 g honey (1 + 1/2 tsp)  
50 g flour (1/2 cup)

*for the final dough:*

all the sponge  
50 g olive oil (1/4 cup)  
200 g all purpose flour (2 cups)  
1 tsp sea salt

*to bake the focaccia:*

4 T olive oil  
herbs of your choice, minced  
2 T chilli jam, preferably homemade  
coarse or flake salt

Mix all the ingredients for the sponge in a medium size bowl, cover and let it ferment at room temperature for 1-2 hours, until the surface is covered with small bubbles.

Add the ingredients for the final dough and mix until they form a shaggy mass. Let it rest for 15 minutes, then knead quickly folding the dough on itself 10 times (no need to remove from the bowl). Let the dough rest 15 minutes, and repeat this quick kneading process. Repeat for a total of 4 cycles of kneading, each with 15 minutes rest. Shape the dough into a smooth ball, place in a lightly oiled bowl, and let it rise until almost doubled (1.5 to 2 hours).

Form the dough into a smooth ball and let it rise until doubled (1.5 to 2 hours). Alternatively, place it in the fridge overnight, transferring to room temperature 2 hours before baking.

Cover a 9 x 13 baking sheet with parchment paper, and add 2 T olive oil to the paper, spreading it well. Put the dough in the pan and press gently until it covers the whole surface. If the dough is resisting your attempts to stretch it, wait for 5 minutes until the gluten relaxes, and do it again. Cover lightly and let it rise for 30 minutes, while you heat the oven to 450F.

Using the tip of your fingers, make indentations all over the dough, spread the remaining 2 T of olive oil all over, sprinkle herbs of your choice on half the focaccia. If your chilli jam is too thick, thin it slightly with a little olive oil, and spread on the other half of the focaccia. Add salt all over the dough, and bake until golden brown on top, about 25 minutes. If the jam seems to be burning, reduce the temperature slightly. Let it cool completely before slicing into squares.