

SOURDOUGH FOCACCIA WITH CHILLI JAM

(adapted from [Chilli and Chocolate](#))

for the sourdough sponge:

195 g liquid starter (3/4 cup at about 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 prepared
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 chili 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).

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 chili 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 over a rack before you slice it in squares.