

Grand Canyon El Tovar Lodge Focaccia (adapted for small batch use)

Yield: 1/2 sheet pan

Step One

4 oz chopped yellow onions
1 TBSP chopped garlic cloves
1 TBSP chopped fresh oregano
1 TBSP chopped fresh basil
1 TBSP fresh thyme, leaves removed from stems
1 TBSP fresh ground black pepper
1 TBSP olive oil

Chop onions and garlic in food processor. Mix in herbs by hand. Heat oil in sauté pan and add all ingredients. Sauté until onions are soft and clear. Let cool in refrigerator or at room temperature.

Step Two

2/3 tsp yeast
10 oz warm water flavored with 1 tsp red pepper flakes (110°F)
1 TBSP sugar

Measure ingredients for step three before mixing step two.

Place ingredients for step 2 in stand mixer with dough hook attachment and mix on speed 1 for 5 minutes.

Step Three

18 oz all-purpose flour
2 TBSP cornmeal

Add ingredients from steps one and three to mixing bowl and mix until barely incorporated on speed 1 and then mix for 4 minutes on speed 2. If loose, add in more flour. Mix until ingredients begin to pull away from bowl.

Step Four

Add 2 TBSP kosher salt and mix for 2 more minutes.

Place dough in a well-oiled bowl and cover with plastic wrap. When finger indent in dough springs back slowly, dough is ready. (about 1-2 hours depending on room temperature)

Step Five

2 TBSP cornmeal
1 TBSP olive oil
asiago cheese, finely shredded
red onions, thinly sliced

Line sheet pan with parchment paper and sprinkle with cornmeal.

Spread dough out onto sheet pan and spread olive oil over top to cover. Cover dough with plastic wrap and proof until almost double in size. (about 1-2 hours depending on room temperature)

Uncover dough.

Sprinkle asiago cheese and red onions over top of dough.

Bake in a preheated 400° oven for 7-9 minutes until golden brown.