

Rosemary Focaccia Bread

Learn to make authentic rosemary focaccia bread with this easy recipe. Fluffy interior, crispy crust, and aromatic herbs make this Italian classic perfect.

2h 30min
PREP

25 min
COOK

2h 55min
TOTAL

4
SERVINGS

Easy
DIFFICULTY

Rosemary Focaccia Bread

Ingredients

- 3 cup flour
- 1 tbsp yeast
- 1 cup water
- 1 cup olive oil
- 2 sprig rosemary
- 1 tsp salt
- 1 tsp sea salt

Instructions

- 1 Activate the yeast**

Combine 1 cup warm water (43°C/110°F) with 1 tablespoon active dry yeast in a large mixing bowl. Let stand for 5-8 minutes until the mixture becomes foamy and bubbly.
- 2 Make the dough**

Add 3 cups all-purpose flour, 1 teaspoon salt, and 2 tablespoons olive oil to the foamy yeast mixture. Stir with a wooden spoon until a shaggy, sticky dough forms with no dry flour remaining.
- 3 First rise**

Cover the bowl with a damp kitchen towel and place in a warm spot. Let rise for 1-2 hours until the dough has doubled in size and feels light and airy.
- 4 Prepare the pan**

Generously oil a 9x13-inch baking pan with 2 tablespoons olive oil, coating the bottom and sides completely.
- 5 Shape and second rise**

Transfer the risen dough to the oiled pan and gently stretch it to fit all corners, working from the center outward. Cover with the damp towel and let rise for 30-45 minutes until puffy and nearly doubled again.
- 6 Prepare for baking**

Preheat oven to 220°C (425°F). Remove the towel and use your fingertips to create deep dimples all over the surface of the dough, pressing down to the bottom of the pan.

- 7 Strip the leaves from 2 sprigs fresh rosemary and chop roughly. Drizzle the remaining olive oil over the dimpled surface, then sprinkle evenly with the chopped rosemary and 1 teaspoon coarse sea salt.
- 8 **Bake**
Bake for 20-25 minutes until the top is golden brown and crispy, and the edges start to pull away from the sides of the pan.
- 9 Cool in the pan for 10 minutes, then transfer to a wire rack. Cut into squares and serve warm or at room temperature.

Tips

Test your yeast before starting. Proof active dry yeast in warm water with a pinch of sugar for 5-10 minutes until foamy to ensure it's alive and active.

Use room temperature ingredients. Cold ingredients slow down fermentation and can create uneven mixing, so bring eggs, oil, and other refrigerated items to room temperature first.

Don't skip the dimpling step. Use your fingertips to create deep indentations across the surface – these pockets hold olive oil and seasonings for maximum flavor.

Let the dough tell you when it's ready. Focus on doubling in size rather than strict timing, as temperature and humidity affect rising speed.

Brush with olive oil before and after baking. This creates a golden crust and adds richness while preventing the surface from drying out.

Cool on a wire rack. This prevents the bottom from becoming soggy by allowing air circulation around the entire loaf.

Use flaky sea salt for finishing. Sprinkle coarse salt on top just before baking for bursts of flavor and appealing texture contrast.

Preheat your baking vessel. A hot pan creates better oven spring and helps achieve crispy edges while maintaining a soft interior.