

Focaccia Bread

5 c. Hot water (100 degrees)
2 c. milk
6 T. yeast
1 T. Sugar
1 c. Infused Oil
4 eggs
9 c. AP Flour
10 c. Bread Flour
2 T. Salt

Tools:

Large mixer
Full Sheet tray
large mixing bowl
Small mixing bowl
Measuring spoons
Measuring cups
Thermometer
Proofing Cabinet
Convection Oven

1. Place the warm water in the small mixing bowl and dissolve the sugar and yeast, let set for 1 minute to wake up the yeast.
2. Add the flour and salt to the large mixer bowl
3. Whip the eggs and milk together, add the wet ingredients (only use $\frac{1}{2}$ c. oil in the dough) with the dry and mix with the dough hook for 5 minutes on medium speed.
5. Flour your work surface and pour the dough on the counter, knead by hand for 6 minutes until the dough is elastic and has a smooth exterior.
6. Put $\frac{1}{4}$ c. of infused olive oil on 1 dry sheet tray, spread to coat the sheet tray.
7. Put the dough on the greased sheet tray, seam side down. Add $\frac{1}{4}$ c. infused oil to the top of the dough and rub to coat evenly.
8. When bread has doubled its size, use your finger tips and stretch the dough to fit the entire sheet tray. Poke out all the large air bubbles with your fingertips.
9. Proof until the dough is double its size, bake in a 375 degree convection oven for 25 - 30 minutes.
10. When cool enough to handle take out of the pan and let come to room temperature. Cater wrap, label and date product, then place in the freezer.