

Same-Day Focaccia – Sausage & Cherry Tomatoes

Base Dough Ingredients

Bread Flour	575 g
Instant Yeast	6 g
Fine Sea Salt	10 g
Extra Virgin Olive Oil	50 g
Raw Honey	38 g
Water (100°F–108°F)	390 g
Old Dough (optional)	Small piece if available

Instructions

1. Combine warm water, honey, and yeast; let bloom 5 minutes. 2. Mix flour and salt, then add wet ingredients and olive oil. Stir until dough forms. 3. Rest 15 minutes, then perform 3–4 stretch-and-folds over 1 hour. 4. Transfer to oiled pan, rest 30–45 minutes until puffy. 5. Dimple dough, drizzle olive oil, and top with cooked sausage and cherry tomatoes. 6. Bake at 450°F for 22–25 minutes, until golden brown. Cool before slicing.

Focaccia with Amatriciana Sauce & Fresh Mozzarella

Use the same base dough as above.

Top the risen focaccia dough with ½ cup HWL Amatriciana Sauce (thawed and drained slightly if frozen) and slices of fresh mozzarella. Bake at 450°F for 22–25 minutes, until cheese is lightly browned. Finish with a drizzle of olive oil and a sprinkle of fresh basil.

HWL Companion Recipes

- Same-Day Focaccia Dough (base recipe)
- Amatriciana Sauce — make once, freeze, and use here
- Freezer Meals: Sauces Edition — how to batch and preserve

Homestead Wife Life · Heritage Baking Series · Est. 2025