



Anne Burrell Focaccia is a culinary masterpiece that has captured the hearts of bread enthusiasts everywhere. Known for its airy texture, golden crust, and irresistible flavor, this focaccia recipe stands out as one of the best for home bakers and seasoned chefs alike. Whether you're a fan of soft, [pillowy bread](#) or crave the perfect base for dipping and toppings, Anne Burrell's focaccia offers a delightful experience that's easy to recreate in your kitchen. With her expert tips and foolproof methods, you'll soon discover why this recipe is celebrated as a go-to for anyone looking to master the art of focaccia baking.

What Makes Anne Burrell's Focaccia Recipe Stand Out?

Anne Burrell's focaccia recipe isn't just another bread recipe; it's a masterclass in combining simple ingredients to create a flavorful masterpiece. Her focus on technique, attention to detail, and use of quality ingredients elevate this recipe to a professional level.

Here are the standout features that make her recipe unique:

- **Olive Oil Infusion** - Generous use of high-quality olive oil ensures a fragrant, crispy crust.
- **Long Fermentation** - Allowing the dough to ferment overnight enhances its flavor and creates a soft, airy crumb.
- **Salted Water Brine** - A secret touch that adds depth to the dough's taste while creating a perfectly golden crust.

Anne's recipe guarantees focaccia that's not just bread but a sensory experience.

A Step-by-Step Guide to Making the Best Focaccia

Ingredients

- 500g (4 cups) all-purpose flour
- 325ml (1 1/3 cups) warm water
- 10g (2 tsp) fine sea salt
- 7g (2 tsp) sugar
- 10g (2 tsp) instant yeast
- 60ml (1/4 cup) extra virgin olive oil (plus more for greasing and drizzling)
- 1 tsp flaky sea salt (for topping)
- Optional toppings: fresh rosemary, cherry tomatoes, garlic, or olives



Instructions

1. Prepare the Dough

- In a sizable bowl, mix together the lukewarm water, sugar, and yeast. Give it a light stir and let it rest for 5 to 10 minutes until it becomes frothy.
- Add the olive oil, flour, and fine sea salt to the mixture. Mix until a sticky dough forms.

2. Knead and Rest

- Turn the dough out onto a floured surface and knead for about 8-10 minutes until smooth and elastic. Another option is to utilize a stand mixer fitted with a dough hook and knead the mixture for 5 to 7 minutes.
- Place the dough in a lightly greased bowl, cover with plastic wrap or a damp towel, and allow it to rest at room temperature for 1 hour or until it doubles in size.

3. Shape the Dough

- Grease a rectangular baking pan generously with olive oil. Turn the dough out onto the baking pan and stretch it gently with your fingertips to fit the pan.
- Cover the pan loosely and allow the dough to rest for another 30 minutes.

4. Prepare the Brine and Top

- Mix 2 tablespoons of water with 1 tablespoon of olive oil and a pinch of fine sea salt to create a brine. Lightly drizzle it over the dough.
- Use your fingers to press dimples into the dough's surface. Add desired toppings, such as rosemary, cherry tomatoes, or olives.

5. Bake the Focaccia

- Preheat your oven to 220°C (430°F).
- Bake the focaccia for 20-25 minutes or until the top is golden brown and the edges are crispy.

6. Cool and Serve

- Remove the focaccia from the oven and allow it to cool slightly on a wire rack. Drizzle with more olive oil and sprinkle with flaky sea salt before serving.

Enjoy your perfectly baked, flavorful focaccia fresh out of the oven or as an accompaniment to your favorite meals!



Ingredients You'll Need for Anne Burrell's Focaccia

To replicate Anne Burrell's focaccia, here's a list of ingredients you'll need:

- **Flour** (3 ½ cups): All-purpose or bread flour works best.
- **Warm Water** (1 ¾ cups): Helps activate the yeast and form the dough.
- **Active Dry Yeast** (1 packet): Key for the bread's rise.
- **Salt** (2 tsp): For flavor and the brine.
- **Olive Oil** (½ cup): Use extra virgin for superior taste.
- **Salted Water Brine** (equal parts water and salt): This step makes Burrell's recipe special.

Ensure your ingredients are fresh and of high quality for best results.

Tips for Achieving the Perfect Focaccia Texture

- **Use Cool Water for the Dough** - This slows yeast activity for better flavor development during fermentation.
- **Don't Overwork the Dough** - Focaccia dough doesn't need intense kneading; minimal handling helps maintain its airy texture.
- **Generously Oil Your Sheet Pan** - This ensures the bread doesn't stick and creates a delicious crispy bottom crust.

Secrets to Crafting the Best Focaccia Recipe at Home

Ingredients

- 4 cups (500g) all-purpose flour
- 2 teaspoons (10g) salt
- 2 teaspoons (8g) sugar
- 1 packet (2 ¼ teaspoons or 7g) instant yeast
- 1 ½ cups (360ml) lukewarm water
- ¼ cup (60ml) olive oil (plus extra for toppings and greasing)
- Optional toppings: fresh rosemary, flaky sea salt, cherry tomatoes, or sliced olives

Instructions

1. Prepare the Dough



- Combine the flour, salt, sugar, and yeast in a large mixing bowl. Mix well to combine.
- Gradually add the lukewarm water and olive oil to the dry ingredients. Mix until a sticky dough forms.

2. **First Rise**

- Transfer the dough to a lightly greased bowl, cover with plastic wrap or a clean towel, and let it rise at room temperature for 1 to 2 hours, or until doubled in size.

3. **Shape the Dough**

- Generously oil a baking sheet or pan. Transfer the risen dough onto the pan, gently spreading it out with your fingers. Avoid tearing the dough and aim for an even thickness.

4. **Second Rise**

- Cover the dough again and allow it to rise for an additional 30 to 40 minutes. This step ensures a fluffy and airy texture.

5. **Add Toppings**

- Once the dough has risen, use your fingers to create dimples across the surface. Drizzle with olive oil and sprinkle your chosen toppings such as rosemary, sea salt, or cherry tomatoes.

6. **Bake**

- Preheat your oven to 425°F (220°C). Bake the focaccia for 20 to 25 minutes, or until it is golden brown and crisp on the edges.

7. **Cool and Serve**

- Allow the focaccia to cool slightly before serving. Enjoy it warm as a side dish, sandwich bread, or on its own with a drizzle of olive oil.

By following these steps, you'll achieve a perfectly crispy and flavorful focaccia right in your own kitchen!

Anne Burrell's Focaccia Baking Techniques Explained



The Overnight Fermentation Method

Anne's recipe prioritizes flavor. Fermenting the dough overnight intensifies its tangy and slightly nutty taste while yielding an airy crumb.

The Use of Brine

Before baking, you'll pour salted water directly onto the dough. This unconventional method helps the crust stay crisp and flavorful while adding moisture on the inside.

Generous Olive Oil Use

Oil isn't just for coating the pan. Anne adds a final olive oil drizzle before baking, amplifying both aroma and flavor in the finished bread.

Common Mistakes to Avoid When Baking Focaccia

- **Skipping the Refrigeration** - Rushing the process means you miss out on the bread's iconic flavor.
- **Neglecting Proper Dimpling** - Uneven dimpling can cause an uneven rise.
- **Using Poor-Quality Olive Oil** - Since olive oil heavily influences the bread's flavor, always invest in extra virgin olive oil.

Remember, focaccia is all about the details and patience—it's worth getting right!

How to Customize Your Focaccia with Toppings and Flavors

The beauty of focaccia lies in its versatility. Once you've mastered Anne Burrell's base recipe, feel free to experiment with toppings and flavors. Some ideas to try:

- Fresh Herbs (rosemary, thyme, basil)
- Vegetables (cherry tomatoes, caramelized onions, olives)
- Cheese (parmesan, feta, goat cheese)
- Sweet Options (figs, honey, cinnamon sugar)

Toppings can transform your focaccia from a simple side to a main course.



Serving Suggestions: Pairing Anne Burrell's Focaccia with Your Favorite Dishes

Focaccia is one of the most versatile breads to serve:

- **Appetizer** - Serve with olive oil and balsamic vinegar for dipping.
- **Soup Companion** - Pair it with tomato soup, minestrone, or chowders.
- **Sandwich Base** - Cut it horizontally and stuff it with your favorite ingredients (e.g., mozzarella, arugula, and prosciutto).
- **Breakfast or Brunch** - Top with scrambled eggs or avocado.

Whether it's a star player or an accompaniment, focaccia enhances every meal.

Conclusion

Anne Burrell's focaccia is more than just a bread recipe - it's a canvas for creativity and a centerpiece for countless meals. Whether you're savoring it as a standalone dish or pairing it with your favorite [foods](#), this versatile bread brings warmth, flavor, and satisfaction to your table. By experimenting with toppings and serving styles, you can make this recipe your own and impress friends and family with your culinary skills. Enjoy the process, and most importantly, enjoy every delicious bite!

FAQs

1. Can I make focaccia ahead of time?

Yes, focaccia can be made ahead of time. Once baked and cooled, you can store it at room temperature for up to two days in an airtight container. For longer storage, freeze it and reheat in the oven when ready to serve.

2. What toppings work best for focaccia?

Focaccia is highly versatile when it comes to toppings. Popular options include fresh herbs like rosemary or thyme, sliced onions, cherry tomatoes, olives, garlic, and even grated cheese.



3. How do I achieve the perfect texture?

To achieve the signature soft, fluffy texture with a crispy crust, allow the dough to proof properly and avoid overworking it. Baking at the right temperature, typically around 425°F to 450°F, ensures the ideal crust.

4. Can focaccia dough be refrigerated?

Yes, you can refrigerate focaccia dough for up to 24 hours to develop a deeper flavor. Be sure to allow it to come to room temperature and rise slightly before baking.

5. Is focaccia traditionally vegan?

Most traditional focaccia recipes are vegan, as they mainly include flour, water, yeast, olive oil, and salt. However, check your recipe to confirm that optional ingredients like cheese or toppings align with your dietary needs.