

Fougasse

From Dorie Greenspan's cookbook, *Around My French Table*



1 2/3 cups warm water, plus 2 teaspoons, divided (105°F to 115°F)
1 3/4 teaspoons active dry yeast
1 teaspoon sugar
5 1/2 tablespoons extra-virgin olive oil, divided, plus more for brushing
4 cups all-purpose flour
1 1/4 teaspoons salt
1/2 cup oil-cured black ripe olives, pitted, quartered
1/2 cup sun-dried tomatoes, oil-packed, drained, chopped (optional)
1 tablespoon fresh rosemary, minced
2 teaspoons grated lemon peel
Coarse kosher salt

Per Serving (excluding unknown items): 244 Calories; 10g Fat (37.0% calories from fat); 5g Protein; 34g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 591mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Pour 2/3 cup warm water into 2-cup measuring cup. Sprinkle yeast, then sugar over; stir to blend. Let stand until yeast dissolves and mixture bubbles, 5 to 7 minutes. Add 1 cup warm water and 4 1/2 tablespoons oil.
2. Mix flour and 1 1/4 teaspoons salt in bowl of heavy-duty mixer. Pour in yeast mixture. Attach dough hook; beat at medium-low speed until flour is moistened but looks shaggy, about 3 minutes. Increase speed to medium; beat until dough pulls away from sides of bowl and climbs hook, about 10 minutes (dough will be like sticky batter).
3. Mix olives, tomatoes (if using), rosemary, and lemon peel in medium bowl. Add to dough and beat 1 minute. Using sturdy spatula, stir dough by hand to blend.
4. Lightly oil large bowl. Scrape dough into bowl. Brush top of dough with oil. Brush plastic wrap with oil; cover bowl, oiled side down. Let dough rise in warm draft-free area until doubled, 1 to 2 hours.
5. Gently turn dough several times with spatula to deflate. Re-cover bowl with oiled plastic; chill overnight (dough will rise).
6. Sprinkle 2 large rimmed baking sheets with flour. Using spatula, deflate dough by stirring or folding over several times. Divide dough into 2 equal pieces. Place 1 piece on floured work surface; sprinkle with flour. Roll out dough to 12x8- to 12x9-inch rectangle, sprinkling with flour to keep from sticking. Transfer dough to sheet.
7. Using very sharp small knife, cut four 2-inch-long diagonal slashes just to right of center of rectangle and 4 more just to left of center to create pattern resembling leaf veins. Pull slashes apart with fingertips to make 3/4- to 1-inch-wide openings.
8. Repeat with remaining dough. Cover dough with towel. Let rest 20 minutes. Beat 2 teaspoons water and 1 tablespoon oil in small bowl to blend for glaze.
9. Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 450°F. Brush fougasses with glaze; sprinkle with coarse salt and pierce all over with fork.
10. Bake fougasses 10 minutes. Reverse position of baking sheets and turn around. Bake fougasses until golden, about 10 minutes. Transfer to racks; cool 15 minutes. Serve warm or at room temperature.