Focaccia with Heirloom Tomatoes Recipe

1/3 to 1/2 cup olive oil
1 1/2 pounds pizza dough
Flaky sea salt, to taste
About 1/3 cup chopped fresh herbs such as rosemary, oregano, and thyme
3 pounds heirloom tomatoes, sliced into 1/4-inch thick rounds

1. Remove the dough from the fridge and let it sit out at room temperature for 20 minutes or so. Set the oven at 200 degrees or at its lowest setting. When it reaches the temperature setting, turn the oven off.

2. Line the bottom of a quarter-sheet pan or 9-by-13-inch baking pan with parchment paper. Spread 2 tablespoons of oil over the bottom.

3. On a lightly floured board, roll the dough into a rectangle that is slightly larger than the size of the sheet pan. If the dough snaps back, cover it with a tea towel and let it rest for 5 to 10 minutes and roll it again. (Cold dough will often shrink after it is rolled, but a rest gives the gluten a chance to relax.)

4. Transfer the dough to the parchment-lined pan. Press and stretch it into the corners. Drizzle with another 2 tablespoons of oil, and use the tips of your fingers spread the oil as you dimple the dough to form small impressions.

5. Set the pan in the turned-off oven and prop the oven door open a crack using the handle of a wooden spoon. Let the dough rise for 45 minutes to 1 hour, or until it looks plump and slightly puffed. Remove it from the oven. Drizzle the dough again with a little more oil and dimple it again with your fingers. Sprinkle the top with about 1/4 teaspoon flaky sea salt and half the herbs.

6. Set the oven at 425 degrees.

7. Bake the dough for 10 minutes. Remove and top with the tomato slices, overlapping them slightly to cover the dough. Sprinkle with more oil, and spread it over the tomatoes with your hands. Sprinkle the tomatoes with more flaky salt.

8. Return the focaccia to the oven and bake for 25 to 30 minutes longer, or until the tomatoes are soft and the edges of the focaccia are crisp and golden. Let cool in the pan for 10 minutes. Use a large spatula to release the dough from the sides and bottom of the pan and transfer it to a cutting board. Sprinkle with the remaining herbs and cut into squares. Serve warm or at room temperature.

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