Focaccia

1¾ cups warm water, about 110 degrees Fahrenheit

4 cups all purpose flour

2 teaspoons sugar

1 package active dry yeast

2 teaspoons sea salt

6 tablespoons extra-virgin olive oil, plus more for your bowl and hands

Coarse kosher salt

Optional assorted herbs and vegetables for topping your focaccia

In a large bowl mix together the water and sugar until the sugar dissolves. Sprinkle the yeast on top and set aside for 5 minutes to "proof" the yeast. The mixture should become cloudy and foamy indicating that the yeast is alive. If there is no proofing, use fresh yeast.

Using a large spoon or the hook attachment on your stand mixer mix in the flour and salt until the dough comes together.

Knead for 5 minutes more. The dough will be sticky so if kneading by hand, be sure to oil your hands first.

Oil a large bowl with the two tablespoons of olive oil. Place the dough in the bowl and flip it over to coat both sides with oil.

Cover the dough with plastic wrap or a clean towel and leave to rest in a warm spot until doubled in size, about 1 or 2 hours.

Using another 2 tablespoons of olive oil, oil your 9x13 baking pan. Oil your hands as well since the dough will be sticky. Turn the dough out onto the prepared baking sheet and press to the edges using your fingers.

Arrange your toppings on the dough. Cover with plastic wrap and allow it to rest for an additional 30 minutes.

When you're ready to bake your focaccia, preheat the oven to 425F degrees.

Press your fingers deep in the dough to create indentations and dimples to catch the olive oil. The pads of your fingers should touch the baking sheet underneath. Drizzle a little olive oil over the dough and sprinkle with coarse kosher salt.

Bake for 23 to 30 minutes until golden brown.