

Blue Spirulina Focaccia

Yield: 8 half hotel pan loaves (2¼ lbs per pan; 30 ea slices per loaf)

Blue Spirulina Focaccia Ingredients

2,200 g water
20 g blue spirulina
382 g olive oil
4,536 g King Arthur bread flour
1,000 g starter*
142 g salt
38 g rosemary, chopped
728 g water
28 g yeast, active dry
12 oz olive oil, for oiling pans
2 oz Maldon salt, for sprinkling on top before baking

*Note/Tips: If you don't have a starter, use 500 g water, 500 g flour, and ½ tsp yeast. Mix and let sit at room temperature for roughly 12 hours.

Blue Spirulina Focaccia Method

1. Dissolve blue spirulina in the first amount of water, then add the olive oil, bread flour, and starter. Mix with a dough hook until combined. Cover and let rest for 30-45 minutes.
2. While the dough is resting, scale out the salt and rosemary.
3. After the dough has rested for 20-25 minutes, scale out the second amount of water. Whisk in yeast until dissolved, and allow to bloom for 5 minutes.
4. When the dough has finished resting, add the salt and rosemary to the dough. Then, while the mixer is running, slowly add the yeast mixture on speed 1. Once all liquids have been added, turn the mixture up to speed 2 and knead until the dough pulls away from the sides and passes the window pane test.
5. Once the dough is finished mixing, move to a large oiled container and let rise until doubled.
6. After it has doubled, dump dough onto your work surface and portion into 2¼ lb loaves and place in well-olive-oiled half hotel pans.
7. Let rise again 30-45 minutes. Dimple and sprinkle with Maldon salt.
8. Bake at 425°F for 12-14 minutes rotating halfway through. They are done when they temp at 200°F.

Chimichurri Ingredients

Yield: 1 pt

½ cup olive oil
1 bunch cilantro
1 bunch Italian parsley
½ cup yellow onion, chopped
1 tsp red pepper flakes
6 cloves garlic
1 T salt
1 tsp black pepper
¼ cup red wine vinegar

Chimichurri Method

1. Blend ¼ cup oil with cilantro and parsley until smooth.
2. Add onion, garlic, red pepper flake, salt, and remaining oil.
3. Blend until smooth.
4. Add red wine vinegar and extra salt to taste if needed.

Chimichurri Butter Ingredients

1 pt Chimichurri
3 lbs unsalted butter

Chimichurri Butter Method

Whip the butter and chimichurri in a mixer until light and fluffy.

