



THOUGHTFUL COOKING WITH TINA

Kimchi Sourdough Focaccia

SERVES 8-10 · 40 MIN

Kimchi sourdough focaccia with a soft, airy crumb, crisp olive-oil edges and tangy kimchi that caramelises as it bakes. A fermentation lover's dream.

INGREDIENTS

20g sourdough starter
70g water
70g organic strong white bread flour
500g strong white bread flour (>10.5% protein content)
375g water
100g active starter (from above, 100% hydration)
10g fine sea salt
30g extra virgin olive oil

TOPPING

30–40g extra virgin olive oil
100–150g kimchi, lightly drained and chopped

ALLERGENS

Wheat · Soy(Kimchi)

METHOD

1. Prepare the focaccia starter by mixing 20g sourdough starter from the fridge with 70g water and 70g strong white bread flour until smooth. Cover loosely, but do not seal, and leave at room temperature until risen, bubbly inside and visibly erated. It should smell clean and mildly tangy. This usually takes 3–5 hours, depending on room temperature.
2. In a large bowl, combine the 500g strong white bread flour and 375g water until no dry flour remains. Cover with cling film, a lid or a reusable cover and leave to rest for 30–45 minutes to hydrate the flour. The dough will still look rough at this stage.
3. Add 100g of the active starter to the dough, followed by the 30g olive oil. Using a hand mixer fitted with dough hooks, mix until the dough becomes smoother, more elastic and begins pulling away from the sides of the bowl in places, about 8–10 minutes.
4. Add the 10g salt and continue mixing for another 2 minutes, until it's fully incorporated.
5. Lightly oil a clean bowl and transfer the dough into it. Cover with cling film, a lid or a reusable cover.
6. Over the next 2 hours, perform 3 to 4 sets of folds at roughly 30-minute intervals. With wet hands, lift one side of the dough and fold it over itself, rotating the bowl as you go. The dough will gradually become more elastic.
7. Cover again and leave to ferment until risen, with bubbles visible beneath the surface. Depending on room temperature, this may take 4–6 hours in a warm kitchen or 6–12 hours in a cooler kitchen, especially in winter. The dough may not double fully, but it should feel lighter and slightly jiggy when the bowl is shaken gently.
8. Generously oil a baking tray(~25mmx35mm) and sprinkle lightly with semolina flour or white flour if you want extra to prevent it from sticking on the tray. Gently transfer the dough into the tray by turning the bowl upside down and using a dough scraper or bread spatula to release it. Let the dough settle naturally without forcing it into the corners.

9. Drizzle a little more olive oil over the surface, cover loosely and leave to proof until visibly puffy and soft. This final proof may take 1–4 hours, depending on temperature. The dough should look slightly wobbly, and should spring back slowly when pressed lightly with a fingertip.
10. Preheat the oven to 220°C, or 200°C fan.
11. Lightly drain the kimchi and chop any large pieces. Drizzle the remaining olive oil generously over the dough. Using your fingertips, press deeply into the surface to create dimples throughout. Scatter the kimchi over the top and press it gently into some of the dimples without knocking too much air out of the dough.
12. Bake for 20–25 minutes, until the edges have risen and look golden and crisp.
13. Remove from the oven and allow to cool for at least 30 minutes before slicing.

PER SERVING · estimated

~320 kcal · Protein ~8.0g · Fat ~10.0g · Carbs ~49.0g · Fibre ~2.0g