Overnight Focaccia

4 cups flour

2 teaspoons salt

2 teaspoons yeast

2 cups water

olive oil

coarse salt

fresh rosemary

Whisk together flour, salt and yeast.

Stir in water with a rubber scraper.

Transfer dough to glass bowl and cover the surface with olive oil.

Cover with plastic wrap and refrigerate 12-36 hours.

Remove dough from frig and transfer to an oiled 9x13" pan.

Let sit 2-4 hours.

Drizzle 2 T. oil over dough.

Sprinkle with coarse salt and rosemary.

Press fingers straight down into dough to dimple.

Transfer to a preheated 425 oven immediately and bake 25 minutes.