Rosemary Focaccia

Sponge

1/2 cup flour

1/3 cup room temperature water

1/4 teaspoon yeast

Dough

2 1/2 cups flour

1 1/4 cups water

1 teaspoon yeast

1 Tablespoon salt

1/4 cup olive oil

2 Tablespoons fresh rosemary

Stir together sponge ingredients with wooden spoon.

Cover with plastic wrap and let sit at room temperature for 6 hours.

Stir flour, water and yeast into sponge with a wooden spoon.

Cover with plastic wrap and let sit 15 minutes.

Stir in 2 t. salt.  Cover with plastic wrap and let rest 30 minutes.

Fold dough over itself turn bowl 45 degrees and repeat folding 7 more times.

Cover and let rest 30 minutes.

Repeat folding and let dough rest for another 30 minutes - 1 hour.

Coat 2 9" round cake pans with 2 T. oil each.  Sprinkle each with 1/2" t. salt.

Transfer dough to floured counter.  Divide in half.

Shape into a 5" round.

Place seam side up in pans to coat with oil.  Flip.  Cover and let rest 5 minutes.

Stretch dough to edges of pan.  Poke the dough with a fork 25-30 times.

Sprinkle 1 T. rosemary over each loaf.

Cover with greased plastic wrap and let rest 10 minutes.  Heat oven to 500.

Reduce heat to 450 and bake 25-30 minutes.

Let loaves cool in pans for 5 minutes.

Transfer to pans.  Brush with any remaining oil from pans.

Let cool 30 minutes before slicing.