

Dill Pickle Focaccia Bread with Cheesy Garlic Sauce - The Bold Twist You Need

Dill Pickle Focaccia Bread: A Tangy, Cheesy, Garlic-Loaded Twist on a Classic



OVEN
450°F

TIME
5 min

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INGREDIENTS

- 1 cup warm water (105°F to 115°F)
- 1 teaspoon active dry yeast
- 2 tablespoons granulated sugar
- 1/3 cup extra virgin olive oil
- 1 teaspoon Italian seasoning
- 2 teaspoons minced garlic
- 1 teaspoon kosher salt
- 2 1/2 cups all-purpose flour
- 3/4 cup sour cream
- 1/4 cup mayonnaise
- 2 tablespoons whole milk
- 1 teaspoon lemon juice
- 1 teaspoon minced garlic
- 1/2 teaspoon dill weed
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 25-30 dill pickle slices
- 2 cups shredded mozzarella cheese
- Fresh dill, roughly chopped (for garnish)

DIRECTIONS

- 1. Activate the : Yeast:**In a large bowl, combine warm water, yeast, and sugar. Let it sit for 5 minutes until frothy.
- 2. Prepare the : Oil Infusion:**In a small bowl, whisk together olive oil, Italian seasoning, garlic, and kosher salt.
- 3. Mix the : Dough:**Add half of the oil mixture into the yeast blend. Stir in flour gradually until fully combined.
- 4. Let it : Rise:**Transfer to a greased bowl, cover with a towel, and let it rise in a warm place for 1 hour until doubled.
- 5. Make the : Garlic Sauce:**While the dough rises, whisk together sour cream, mayo, milk, lemon juice, garlic, dill weed, salt, and pepper until smooth. Chill until ready.
- 6. Preheat : Oven to 450°F.**Brush a 12-inch cast-iron skillet with the remaining oil mixture.
- 7. Shape the : Dough:**Press the risen dough into the skillet, dimple the top with your fingers.
- 8. Assemble:**Spread garlic sauce evenly, layer pickle slices, and top with shredded mozzarella.
- 9. Bake:**Bake for 22-25 minutes or until golden brown and bubbly.
- 10. Garnish:**Sprinkle with fresh dill and serve warm.

SWAPS & NOTES

Sour Cream Substitute: Greek yogurt works well if you want

extra tang and protein.

Mozzarella: Feel free to blend with cheddar or provolone for a different cheesy profile.

Pickles: Bread-and-butter pickles bring sweetness if dill is too

sharp for your taste.

Step-by-Step Instructions Activate the Yeast: In a large bowl, combine warm water, yeast, and sugar.

TIPS FOR SUCCESS

Dimpling the dough helps pockets of oil and toppings settle in for maximum flavor.

Use full-fat dairy in the garlic sauce for richness that stands up to the bold pickles.

It gives the focaccia its signature light interior and crispy exterior.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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