

Thin No-Knead Focaccia Rolls (Light & Crispy)

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After years of making focaccia in restaurant kitchens, I got used to the classic version—rich with olive oil, thick, and deeply golden. But at home, I started leaning toward something simpler.

These thin focaccia rolls are exactly that.

No kneading, no heavy oil, just flour, water, yeast, a touch of honey, and a technique that does all the work for you. The stretch-and-fold method builds structure without effort, creating a dough that bakes up light, slightly crisp, and incredibly versatile.

They're thinner than traditional focaccia, a little more understated, and perfect when you want the flavor of fresh bread without the richness of a heavily oiled dough.

Things to know about this Thin No-Knead Focaccia Rolls (Light & Crispy)

What Makes These Different

- No kneading required
- Made with a **stretch-and-fold method**
- Minimal olive oil (just a light drizzle before baking)
- Thinner, lighter texture
- Clean, simple ingredient list

Tips for Success)

- **This is a yeast dough**—give it time to rise fully
- **No kneading needed**—the folds do the work
- **Keep hands slightly damp** to handle the dough easily
- **Press them thin on purpose**—they will puff slightly as they bake
- **Minimal oil is intentional**—this keeps them light, not rich
- **Serving Ideas**
 - Perfect for light sandwiches
 - Serve warm with soup or salad
 - Tear and dip in olive oil or sauces
 - Use as an everyday bread alternative

Storage

- Room temp: up to 2 days
- Reheat: 350°F for 5–7 minutes
- Freeze: up to 2 months
- If you're craving a thicker, more traditional version, check out my **Classic Focaccia Bread**—it's soft, airy, and more olive oil-forward.

You can also pair these rolls with:

- Authentic Bolognese Sauce
- Italian Meatballs
- Roasted Pepper Salad

Save this recipe, share it, and let me know how you use your focaccia rolls—I especially love seeing how you turn them into sandwiches.

Thin No-Knead Focaccia Rolls (Light, & Crispy)



These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect for sandwiches or serving.

- 4 cups all purpose flour
- 2 cups warm water
- 2 1/4 tsp active dry yeast (1 packet)
- 2 tsp. honey
- 2 tsp. salt
- olive oil for drizzling before baking
- Optional: flaky salt or herbs

1. **Activate the yeast**

In a bowl, combine warm water, honey, and yeast. Let sit 5–10 minutes until foamy

2. **Mix the dough**

Add flour and salt. Mix until a shaggy, sticky dough forms. Cover with a **damp towel** and let rest 10 minutes.

3. **Stretch and fold (3 rounds)**

Instead of kneading, you'll build structure gently:

Cover and rest **10 minutes**

Repeat this process **3 times total**

Wet your hands slightly Pull one side of the dough up and fold it over itself Rotate the bowl and repeat 3–4 times

4. **First rise**

After the final fold, cover and let rise 1–1.5 hours, until doubled.

5. **Shape into thin rolls**

Transfer dough to a lightly floured surface .Divide into 8–10 portions and gently shape. Place onto a sheet pan and press each one down so they're **thin and slightly flattened** (about $\frac{1}{2}$ inch thick).

6. **Second rest**

Cover loosely with the damp towel and let rest **20–30 minutes**.

7. **Finish & bake**

Lightly dimple the surface with your fingertips .Drizzle **just a small amount of olive oil** over each roll.

Bake at **400°F** for 25 – 30 minutes, until lightly golden.

180

Main Course

Italian

focaccia, bread, rolls