

Decorated Focaccia Bread

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

This pictureperfect focaccia is both a beautiful bread art piece and also happens to be incredibly delicious Made with traditional yeasted dough it uses a bit of milk instead of sugar to help the yeast rise and give additional flavor It looks like a complicated project but actually comes together super fast Dont be scared by the prep time most of the work happens while the dough is rising

Ingredients

- - 4 ½ cups unbleached all-purpose flour
- divided - 1 tablespoon active dry yeast - 2 teaspoons dried Italian herbs - 1 ¼ teaspoons kosher salt - 1 cup warm water (110 degrees F (43 degrees C)) - 1 cup warm milk (110 degrees F (43 degrees C)) - ¼ cup olive oil - 1 tablespoon olive oil
- or as needed - 5 cherry tomatoes
- halved - 4 spears pickled asparagus
- drained - 3 jarred roasted red peppers
- drained and sliced - 3 mini bell peppers
- sliced - 3 Kalamata olives
- pitted and halved - 2 sprigs fresh dill - 1 sprig fresh sage - 1 sprig fresh parsley - 1 sprig fresh basil - 1 tablespoon pine nuts - 1 tablespoon pepitas - 1 tablespoon olive oil
- or as desired - 1 pinch flaked sea salt to taste

Instructions

1. Combine 2 cups flour
2. yeast
3. dried Italian herbs
4. and salt in the bowl of a stand mixer fitted with the paddle attachment. Add warm water
5. warm milk
6. and 1/4 cup oil; beat until well combined
7. about 2 minutes. Mix in remaining flour
8. 1/2 cup at a time
9. switching to a wooden spoon when needed
10. until a soft and sticky dough is formed. Scrape down the sides of the bowl
11. drizzle the sides with 1 tablespoon oil
12. and cover loosely with plastic wrap. Let rise at room temperature until doubled in size
13. about 1 hour. Oil an 11x17-inch baking sheet. Turn the dough out onto the prepared baking sheet. Gently spread and flatten dough to fit the entire sheet. Press your fingers into the dough to make light dimples over the entire surface. Let rest
14. uncovered
15. at room temperature for 15 minutes. Place an oven rack in the lower third of the oven and preheat to 450 degrees F (230 degrees C). Decorate dough by gently pressing down cherry tomatoes
16. asparagus
17. red peppers
18. bell peppers
19. olives
20. dill
21. sage
22. parsley
23. basil
24. pine nuts
25. and pepitas. Brush a thin layer of olive oil over the top and sprinkle with salt. Bake in the preheated oven for 15 minutes. Reduce temperature to 350 degrees F (175 degrees C) and continue to bake until golden and bread springs back when gently pressed
26. about 20 more minutes. Let cool in the pan for 5 minutes
27. then carefully slip out onto a cooling rack. Cool and serve at room temperature. ChefJackie