



THE J.M. SMUCKER Co

Garden Focaccia

Prep Time Cook Time Serves Difficulty

45 mins 17 mins 12 N/A

Ingredients

- 1 3/4 cups (425 mL) warm water, divided
- 2 1/4 tsp (11 mL) active dry yeast
- 1/2 cup (125 mL) extra virgin olive oil, divided
- 4 cups (1 L) **Robin Hood®** Best for Bread Flour Homestyle White, plus additional if necessary

Robin Hood® Best for Bread Homestyle White Flour

- 2 tsp (10 mL) salt
- Kosher salt for topping, optional
- **Topping:**
- fresh herbs, spinach, lemon slices, radish slices, tomatoes, zucchini, garlic, peppers, grapes, starfruit slices etc.

Directions

Step 1:

Combine 1/2 cup (125 mL) warm water and yeast in large bowl of electric mixer. Let stand 10 minutes, then add remaining water and 2 tbsp (30 mL) olive oil.

Step 2:

Beat in flour 1 cup (250 mL) at a time until a very loose dough forms. Remove to a lightly floured surface and gently knead into a ball. Dough should be very sticky.

Step 3:

Place 2 tbsp (30 mL) olive oil in large bowl. Place dough in bowl and turn to cover all sides with olive oil. Cover with plastic wrap and tea towel and let rise in warm place until doubled, about 1 hour. Remove and punch down on lightly floured surface.

Step 4:

Meanwhile, line an 11" x 17" (27vcm x 43vcm) jelly roll pan with parchment paper. Drizzle parchment paper with 1 tbsp (15 mL) olive oil. Place dough in prepared pan – dough will be very stretchy, so allow it to rest if necessary, to be able to stretch it into all the corners. Drizzle with remaining olive oil and decorate with vegetables and herbs. Sprinkle with kosher salt if desired. Cover with tea towel and let rise in warm place until puffy, about 45 minutes. Preheat oven to 450°F (230°C).

Step 5:

Bake in preheated oven 15-17 minutes or until internal temperature reaches 190°F (87°C).

Step 6:

Cool on wire rack.

Images

