

de leukste taarten shop



Focaccia with flowers

Create a delicious and beautiful bread masterpiece! This focaccia decorated like a painting is perfect for lunch or as a fun addition to your appetizer board.

Boodschappenlijstje



Patisse Ceramic Baking Plate 39x26cm

P03339
€14.35



Dr. Oetker Silicone Baking Brush
37mm

DRO1928
€5.24



Ingredients

- 500 g Molino Pasini Focaccia Pizza Mix with Yeast (approx. 3 $\frac{3}{4}$ cups)
- 300 ml lukewarm water (approx. 1 $\frac{1}{4}$ cups)
- 5 g salt (approx. 1 tsp)
- 10 g sugar (approx. 2 tsp)
- Olive oil
- Red onion, sliced
- Cherry tomatoes
- Black olives
- Red chili pepper
- Chives
- Parsley
- 3 garlic cloves, crushed

Necessities

- Patisse Ceramic Baking Tray 39x26cm
- Dr. Oetker Silicone Baking Brush 37 mm
- Plastic wrap

Step 1: Make the Dough

Place the flour mix and salt in a mixing bowl. Dissolve the sugar in the lukewarm water. Attach the dough hook to your mixer and pour the sugar water into the bowl with the flour. Mix on medium speed for 6-8 minutes until you have a smooth dough.



Step 2: Let the Dough Rise

Cover the bowl with a damp towel or plastic wrap and let the dough rise for 30 minutes in a warm spot. You can also use your oven as a proofing space: set it to 30°C (86°F) and place a small dish of water at the bottom.

Step 3: Add the Dough to the Garlic Oil

Pour some olive oil into a small bowl and add the crushed garlic cloves. Drizzle a generous amount of the garlic oil over your baking tray. Transfer the risen dough onto the tray and gently stretch it bit by bit until it covers the entire surface. The olive oil underneath will help the focaccia bake into a crisp bottom. Brush the top of the dough with more of the garlic oil.

Step 4: Decorate as Desired

Now it's time to make your edible artwork using the cherry tomatoes, red chili, olives, chives, red onion, and parsley. Let the decorated dough rise again, uncovered, for another 30 minutes in a warm spot or the oven.

Step 5: Bake the Focaccia

Preheat your oven to 230°C (fan oven 220°C / 445°F / fan 430°F). Before baking, press small dimples into the dough using your fingers. Bake the focaccia for 15-20 minutes, until it's golden brown and fully cooked through.