Garden Focaccia Recipe

3 ½ cups unbleached, all purpose flour (475g)

1/3 cup whole wheat flour (50g)

¾ tsp instant yeast

1 ½ tsp kosher salt (11g)

2 tsp sugar (10g)

About 1 ¾ cups water (400g)

2 T olive oil (25g), plus more for the pan

Toppings: a mix of types, colors and textures of vegetables, fresh herbs, cut thin in various shapes. Flaky sea salt, if desired.

Egg wash: 1 egg well beaten with 1-2T water and a tiny pinch of salt.

Stir flours, yeast and salt into container. Pour in 1 ½ c. of the water, stirring until all the flour is moistened. Continue mixing until the dough is no longer ragged. Add additional water (3-4T) if needed. Dough should be pretty sticky and wet looking (it will stick to your finger if you touch it). It will have coarse texture, but all the flour should be hydrated. Do not knead (seriously!).

Stretching the dough: Once mixed, do a series of stretching/folding of the dough, 4-6 times with a 15 minute rest between each. Stretch as follows: gently reach under one edge of the mixed dough, pull out and away from the mass, then fold back on itself. Do this for each side of the dough, then rest 15 minutes (or up to 30 minutes). Once dough has been stretched this way 3 times, cover container and put in fridge overnight. (If dough's texture seems underdeveloped, do another stretch and fold before fridging). Dough can be used over the next 5-7 days, but is best within 3-4 days after mixing.

To Make Garden Focaccia:

Place a piece of parchment paper in a 13x17” sheet pan. Coat the surface with 1-2T of olive oil.

Preheat oven to 425F. Place cold dough on prepared sheet pan and gently press out for dough to reach edges and corners. If dough is resistant, let it rest 20-30 minutes while preparing your toppings, then gently press again, starting from the center.

Prepare toppings. Egg wash the focaccia. Create a design with vegetables, seeds, nuts, etc. Drizzle with -1-2T olive oil and sprinkle with sea salt, if desired.

Let the garden focaccia rise 2 hours, until very light and puffy. If needed, add any extra vegetables, etc to fill gaps in the risen design. Bake in preheated oven for 15-20 minutes, until top and bottom are lightly browned. Rotate pan half way through baking time, checking that none of the toppings are over browning. Remove focaccia from pan and cool directly on a rack.