



Flower garden focaccia

Bella Italia! Fluffy and juicy combined. The classic focaccia topped with tasty vegetables and refined with delicious herbs.

Zutaten

4 Portionen

Dough ingredients

400 g Wheat flour 550

15 g Yeast

1 Pinch Sugar

260 ml Water, lukewarm

2 TL Byodo sea salt, fine

3 EL Byodo Roast Olive Mild

TL Fleur de Sel

2 EL Byodo extra virgin olive oil, from Italy

Ingredients- Example decoration

Snack peppers

Spring onion

Rosemary sprigs

Red onion

Thyme

Carrots

Cocktail tomatoes

Green asparagus

Pepperoni

Olives

Zubereitung

Place the flour in a bowl and make a well in the center. Crumble in the yeast, add the sugar and add about half of the lukewarm water. Stir in the yeast, stirring in a little flour from the edge. Leave to rise for 15 minutes until the yeast starts to bubble.

Knead the dough completely and work in the remaining water, fine salt and 2 tablespoons of Roast Olive Mild. Brush a clean bowl with frying olive oil and place the dough in it to rise. Cover and leave to rest for 60 minutes.

Brush an approx. 30×22 cm baking dish with olive oil. Carefully pour the dough into the tin and pull apart evenly to the size of the tin. Do not press out the air bubbles in the dough. Spread 1 tablespoon of frying olive oil over the dough with a soft brush. Press dents into the dough with your fingers and leave to rise again for at least 30 minutes. It should rise again considerably, so the focaccia is fluffy with air holes in the dough.

In the meantime, the floral decorations are prepared. To do this, cut the onions into slices and fan them out. Cut the carrots, olives, snack peppers and peppers into pieces. Blanch the asparagus briefly in hot water. Cut the spring onion lengthwise into thin strips.

Now for the creative part: cover the dough with the ingredients. Sprigs of rosemary, thyme and spring onions serve as flower stems. The remaining ingredients as flowers. Finally, sprinkle with fleur de sel.

Preheat the oven to 180 °C fan oven and bake the focaccia for about 30-35 minutes. If necessary, cover with aluminum foil at the end of the baking time.

Remove the focaccia from the oven and leave to cool briefly on a wire rack. Then drizzle with Italian olive oil and serve fresh.