

Vegetable Focaccia
using the Master Bread Recipe
Adapted from the book-Artisan Bread in 5 Minutes a Day

Focaccia Ingredients

Olive oil for greasing the cookie sheet
flour for dusting the bread, and counter
1 pound (grapefruit-size portion) of the pre-mixed Master Recipe (Boule) dough-keep refrigerated until we are ready to decorate it
2 tablespoons extra virgin olive oil, plus 1 teaspoon for drizzling
Course salt and ground pepper for sprinkling on top

Vegetables

2-3 small colored peppers
3 mushrooms, small to medium in size
1 small red onion
6 cherry small cherry tomatoes
4-6 chives
6 small mozzarella balls
3 fresh rosemary sprigs
parsley sprigs, basil leaves, or other leafy herbs
3-4 slices of pepperoni

Equipment

cutting board
knife for cutting vegetables
cookie sheet pan to bake the focaccia on
cookie sheet or broiler pan for steam
rolling pin

1. Preheat the oven to 425 degrees with a baking stone in the middle of the oven.
2. Brush a baking pan with olive oil to evenly coat the bottom of the pan or cover it with parchment paper. Set aside.
3. Dust the surface of the refrigerated dough with flour and cut off a 1-pound (grapefruit size) piece. Dust the piece with more flour and quickly shape it into a ball by stretching the surface of the dough around to the bottom on all four sides, rotating the ball a quarter-turn as you go.

4. Using a rolling pin, flatten it into a 1/2-inch-thick rectangle. You may need to stretch it with your hands a bit. Be careful not to use too much flour on your working surface or the dough will continue to spring back. Place the dough onto your prepared pan. Cover the pan with plastic wrap, and let it rest for 10-15 minutes while you prepare your toppings.
5. When you are ready to place your toppings onto your dough, use your hands to gently push the dough back in place if it has shrunk up a bit. Place your vegetables over the surface of the dough, leaving a 1-inch border at the edge. Allow some of the dough surface to show through the vegetables (you may have some leftover at the end). You want to see some dough so your focaccia will brown nicely. Sprinkle coarse salt (to taste).
6. Cover the pan with plastic wrap, and allow the focaccia to rest and rise for 20 minutes.
7. After the focaccia has rested, place the pan on the baking stone in the oven. Bake for 25 minutes, or until the crust is medium brown. Be careful not to burn the vegetables. The baking time will vary according to the focaccia's thickness. Cut into wedges and serve warm.