



Overnight No-Knead Garden Vegetable Focaccia

Feed a Crowd!



5h



2 Servings

This focaccia is a masterpiece! The trick to focaccia's crispy exterior and fluffy, open structured center is allowing the yeast plenty of time to do its thing. While this isn't immediately gratifying, good things come to those who wait, so plan to make the dough a day or two before baking. When it comes to the rainbow of fresh veggies and herbs on top, this is the perfect time to let your inner Picasso shine! (Serves 10)

What we send

- ¼ oz instant yeast
- 2 (10 oz) all-purpose flour ¹
- ¼ oz fresh rosemary
- 1 oz Kalamata olives
- ¼ oz fresh dill
- 1 yellow squash
- 2 scallions
- 1 plum tomato
- 1 red onion
- ¼ oz pkt toasted sesame seeds ²
- ¼ oz poppy seeds

What you need

- olive oil
- kosher salt
- all-purpose flour (for dusting) ¹

Tools

- 9x13" baking dish

Cooking tip

For even cooking, it's best to cut the vegetables into pieces no more than ½-inch thick (and all about the same thickness). You can use leftover vegetables for snacking, roasting, or in a salad.

Allergens

Wheat (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 290kcal, Fat 11g, Carbs 43g, Protein 6g



1. Bloom yeast

In a large bowl, stir together **flour**, **1 teaspoon yeast**, and **4 teaspoons salt**. Add **2 cups water** and **2 tablespoons oil**; stir with a wooden spoon until no dry flour remains and a sticky, shaggy **dough** has formed. Cover and let rest for 30 minutes.



2. Mix & proof dough

Using a wet hand, fold **dough** over itself by lifting and folding an edge toward the middle. Rotate bowl 45 degrees and fold dough again; repeat rotating and folding motion 4 more times. Cover bowl and rest for 30 minutes. Repeat entire rotating and folding process once more.

Cover bowl with plastic wrap; refrigerate at least 12 hours or up to 3 days.



3. Shape dough

Once **dough** is proofed, sprinkle top lightly with **flour**. Transfer dough to a lightly-floured work surface; use well-floured hands to tuck dough underneath itself and rotate until it forms a tight ball. Pour **¼ cup oil** into a 9x13-inch baking dish. Place dough ball into prepared baking dish, turn to coat in **oil**, and position seam side down.



4. Proof dough

Use your palms to spread **dough** gently to corners of baking dish (it's okay if dough doesn't fully stretch to the edges). Cover tightly with plastic wrap or a clean kitchen towel. Let dough proof again at room temperature until dough is very soft, puffy, and nearly doubled in size, 1½-2 hours.

Preheat oven to 500°F with a rack in the center 1 hour before baking.



5. Prep & arrange vegetables

Once **dough** is proofed, use fingertips to press and spread dough out to cover entire baking dish. Lift up edges to let any air bubbles escape. Use your fingertips to press into dough to form dimples. Cut any combination of **vegetables** and **herbs** into desired shapes. Arrange with **seeds** over dough to create a design. Sprinkle with **coarse salt**; drizzle with **2 tablespoons oil**.



6. Bake focaccia & serve

Bake **focaccia** on center oven rack until top is golden brown, **vegetables** are lightly shriveled, and bottom is golden brown when you lift up corners with a thin spatula, 30-35 minutes. Allow **focaccia** to cool for 30 minutes before slicing and serving. Enjoy!