



## Overnight No-Knead Garden Vegetable Focaccia:

Bake Your Day with Martha



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!



## What we send

- ¼ oz dry active yeast
- 2 (10 oz) all purpose flour <sup>1</sup>
- ¼ oz fresh rosemary
- 2 oz Kalamata olives
- ¼ oz fresh dill
- 1 yellow squash
- 1 oz scallions
- 1 plum tomato
- 1 medium red onion
- ¼ oz mixed sesame seeds <sup>11</sup>

## What you need

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

<sup>1</sup>

## 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 (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 300kcal, Fat 8g, Carbs 40g, Proteins 14g



### 1. Bloom yeast

In a medium bowl, whisk to combine **all of the yeast**, **2½ cups warm water**, **1 tablespoon oil**, and **2 teaspoons sugar**. Set yeast mixture aside and let stand at room temperature for 5-10 minutes, or until the mixture is foamy on top.



### 2. Mix & proof dough

In a large bowl (bowl should be at least 4-6x the volume of dough to account for rising), combine **all of the flour** and **4 teaspoons salt**. Add **yeast mixture**; use your hands or a wooden spoon to combine until no dry flour remains. Cover bowl tightly with plastic wrap, making sure edges are well-sealed. Let rest at room temperature for at least 8 hours (or up to 24 hours).



### 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 your 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 on top of dough to create a design. Sprinkle with **coarse salt** and 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**