

For Quilted Focaccia Buns

Makes 8 large Focaccia buns.

You want to turn up burger night? These are fun to make. I have included the directions for using strips to make the quilting detail. It is suggested to watch the quick 3-minute video on Instagram for an idea of process.



You will need in addition to the focaccia ingredients and tools. The following:

Egg wash and brush 1 egg to half cup of cold water beaten, A rolling pin, pizza cutter, and ruler.

Follow the same recipe for Focaccia Bread Art.
Prepare your toppings
Flour your work surface.

Divide dough by cutting one third and two thirds. The larger piece will be spread out with your fingers onto a baking sheet you have prepared with parchment paper and flour. you should stretch the dough out to be approximately 12x6. Remember to let it relax if the dough keeps springing back.



Meantime take the smaller piece of dough (1 third) and roll out to a 12x6 rectangle on well flour surface. This should be about $\frac{1}{4}$ inch thick when done. With a ruler and a pizza cutter make $\frac{1}{4}$ th inch thick strips 12 inch long , separate and place strips on well floured parchment. You will end up with about 16 strips. Set aside.



With ruler take the larger piece of dough (12x 6) . mark and cut the dough with pizza cutter into 8 equal pieces about 3x3 each . Separate each piece to give about an inch in between each. Brush each square with egg wash. Starting at the

corner of the pan begin placing strips and trimming off just about 1 inch from the bun see picture.





Next begin placing strips diagonally across the buns. You can cover a couple of buns with one strip to save time. Continue placing strips about an inch apart diagonally. Then switch directions, crossing over the buns to create little square design. When complete trim back to 1 inch around buns, and cut each bun with scissors. Then tuck the loose ends under the buns and make sure there is space in between each bun for rising.



Brush egg wash over each bun and begin decorating with various vegetables and herbs as desired. Be sure to tuck them in so they do not cover the crisscross lines. After the buns have been decorated you can sprinkle with a finishing salt and pepper if desired. Place buns immediately in 425 degree oven for 20 minutes or until golden brown. enjoy.



Van Dough Focaccia Bread Art

Bread art for the eyes and the eating

Makes approximately 1 large 10x14 or two medium 9x 6

Total time: 4 hours

Preferment

1 cup bread flour 146 grams
3/4 cup cool water 125 grams
1/4-teaspoon instant yeast 2 grams

“Van Dough”

3 cups of bread flour 450 grams
1 ¼ cups of warm water 285 grams
1 ½ teaspoons instant yeast 8 grams
2 teaspoons of salt 12 grams
1 tablespoon E.V.Olive oil plus extra 15 grams



Some suggested garnishes/ toppings:



Olive oil salt, pepper, garlic, parmesan cheese,
Little sweet peppers make great flowers
Olives provide black and purple color
Fresh Chives or scallions for stems, basil or parsley
for leaves, Capers, small grape tomatoes, red onion,
nuts cooked beans and seeds all add Beautiful color
to your pallet. You are only limited to your imagination.
Look at life through an edible lens. A walk in the woods,
visit to a museum or just a walk threwh the grocery store
or farmer’s market Provide wonderful inspirations.

Equipment you will Need:

I would encourage you to make this dough by hand in order to get a full understanding of texture and process of making yeasted bread. For this you will only need:

1. a large mixing bowl
2. Whisk,
3. Measuring utensils,
4. Bowl scraper or spatula,
5. Small bowl or deli container for preferment
6. Kitchen towel or plastic wrap for covering dough as it rises.

other items are parchment paper, baking pan, a paring knife are used as part of the vegetable prep and baking processes.





Step 1: Preferment:

Prepare a day ahead is best, however you could start this step a 3-4 hours before making the actual dough if you forgot. Mix 1 cup of bread flour with 3/4 cup of water and 1/4 a teaspoon of yeast, mix well, leave covered in a bowl or container at room temp overnight. This long fermentation process evokes the deep nutty sweetness of the grain and lends itself to better textures.

Step 2 The “Van Dough”:

The Next day:

Place 1 cup of warm water and 1 ½ teaspoons of yeast in bowl mix to dissolve. Add all of your prefermented dough and 1 tablespoon of olive oil. “Squish” this up with your fingers, breaking apart the preferment in the water mixture until there are no large chunks, then add the 3 cups of bread flour and a 1 ½ teaspoons of salt.

Mix all ingredients together until the dough just comes together in a shaggy ball. It will appear lumpy and sticky. Make sure all the flour has been incorporated, about 6-8 minutes. Let it Rest covered for 15 minutes.

The next process of stretching and folding takes the place of classic kneading. It is helpful to Set a bowl of water, near your mixing bowl to dip your fingers in while stretching and folding this

dough so dough won't stick to your fingers. You will stretch the dough over itself right in the bowl, turning the bowl and pulling the dough from the outer edge then folding it over toward the middle until the dough becomes a smooth ball. 8 full turns in the bowl should be enough. Cover and rest the dough for another 15 minutes, repeat this process

two more times at 15-minute intervals for total of 3 sessions of stretching and folding. After final stretch and fold, you will notice the dough transforms into a supple smooth texture that moves as one uniform

ball in the bowl. Next let the dough rest in a warm place well covered for 1 to 2 hours to Proof or until it just about doubles in size. Now is the time to Prep your veggies, herbs and spices for your creative presentation while the dough is “on the rise”.



Vegetable and Herb Prep:

Use Raw vegetables only. Cut colorful mini peppers in different shapes long strips or circles, Trim up your herbs, slice scallions long ways for stems, or use chives, Kalamata or black olives can be chopped for flower centers, Purple onions provide brilliant color. Some cherry tomatoes can be sliced but should be laid on a paper towel to soak up some of the seeds and moisture before using. . If you are using colorful carrots, slice very thinly. The acceptance to raw vegetables is mushrooms! These contain a lot of water. I highly suggest sautéing them a bit and then pat dry before using. Cut slightly thicker pieces for tomatoes and onions. Herbs have thin membranes and brown up fast, to maintain the



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Frequently Asked Questions & Baking Tips

A warm place for your Dough:

Dough needs a nice warm environment to activate the yeast. It will rise cold or warm however the time for cold rise is much longer. A good gauge is something we call the “tee-shirt” test. If you can wear a tee shirt comfortably in your kitchen without feeling cold, it’s most likely the perfect temperature for dough to rise. Some good warm spots are the top of your stove, the top of the refrigerator as well. Just be sure the dough is well covered and does not risk drying out at all. A little olive oil rubbed on the dough ball will help as well.

Flour recommendations:

I recommend using good flour like King Arthur’s bread flour in the blue bag. You need high protein for chewy interior texture and crusty exterior. All-purpose will work if you can’t get bread flour. Try to avoid bleached flour. The package should say, “never bleached “. or “unbleached” hope this helps (FYI; I do not work for King Arthur company, just have always used their brand with consistently excellent results)

Baking tips

I can’t stress enough, because every single oven in every single house is different. Each one has its own quirks. Use the directions only as a guide, not the gospel. Your nose and your eyes will tell the real story. Using a very hot oven and a thick gauge aluminum pan is essential to the quality of the overall texture and color. Thin aluminum disposable pans do not conduct heat well. Put oil on dough before veggies. Do not get too much oil on veggies unless you want darker colors. Do not precook any of the vegetables except mushrooms. Wetting the herbs in a bowl of water with a few drops of lemon juice helps to keep their color. Bake on high 450 for 10-12 minutes then turn down to 375 for 10-12 minutes or until crust is golden brown. Involve all your senses in baking especially common sense.

Don’t Fight the Gluten

As you stretch your dough into your desired shape you will notice it will become active and want to fight back. By simply allowing a few minutes of rest will give the gluten a chance to relax and make it easier to reach your desired shape and size., be sure the dough does not dry out while resting. While there is no depth restriction, think of a regular pizza depth when shaping. Also keep in mind while you are decorating your dough it will be on the final rise. You can have it as thick as 1 to 1 1/2 inches or as thin as a 1/4 inch. it is based on your own preference. Thinner will require less time in the oven and will more of a crisp bread.

Prepare ahead & Storage tips:

While fresh is always best there are times that we need to prepare ahead:

This dough can be made up to three days in advance as long as you refrigerate the dough after the final mix in a rather large container with lid (it will rise in frig) .I do not recommend precutting veggies or herbs. This should be done as dough is coming to room temp from the frig. Alternatively you could bake them and freeze them by double wrapping and bagging as soon as they are cool enough. Reheat: preheat 375 oven and heavy baking tray, place frozen focaccia in tray bake for 6-8 minutes or just until hot. E