

**Materials:**

Gather ingredients for focaccia bread:

- 3 ¼ cups/415 grams all-purpose flour
- 1 tablespoon kosher salt
- ½ teaspoon active dry yeast
- 1 ¾ cups/420 milliliters warm water
- 4 tablespoons extra-virgin olive oil, plus more for greasing
- 1 ½ teaspoons coarse sea salt

Extra vegetables, herbs, and spices, etc... for decorating (I used onion, olives, rosemary, chives, tomatoes, and radishes but really any vegetables could work!)

**Background:** Have you ever considered cooking or baking to be an art form? Many professional chefs and bakers put a lot of artistic aesthetics and inspiration into their work. Famous pastry chef Adrienne Zumbo, from Australia, is famous for his immaculate colors, designs, and construction of his creations! Famous artist, Salvador Dali even made his own surrealist cook book. The book is filled with adventurous recipes, and inspired illustrations that capture Dali's signature style.

**Method:**

Make the Focaccia: *Recipe from Amelia Nierenberg from New York Times Cooking:*

1. In a large bowl, whisk together the flour, kosher salt and yeast.
2. Add the warm water to the flour mixture and stir until all the flour is incorporated and a sticky dough forms. (Expect a very wet dough; no kneading required.)
3. Pour 2 tablespoons of oil into a medium bowl.
4. Transfer the dough to the bowl, turn to coat, and cover tightly with a lid or plastic wrap.
5. Place in the refrigerator to rest for at least 24 hours or for up to 2 days.
6. When you're ready to bake, brush the inside of a 9-by-13-inch baking sheet with oil.
7. Remove the dough from the refrigerator and transfer to the prepared pan. Using your hands, spread the dough out as much as possible, adding oil to the dough if needed to keep it from sticking. (Don't worry if the dough doesn't yet cover the full pan; it will once it relaxes and rises.)

**Design your focaccia!**

8. After you have fit your focaccia onto your pan you are ready to begin placing your vegetables on the focaccia as you please. There is no method to this madness! You could make a picture - mine was inspired by a flower garden, or you could go for a more avant garde style. Have fun with it!
9. Place the dough in a warm place and let rise until about doubled in bulk. The rising time will vary considerably depending on the season. (In the summer, it may take only 20 minutes for the dough to warm up and rise; in the winter, it can take 1 hour or more.) When the dough is ready, it should be room temperature, spread out on the sheet and fluffy.
10. Heat the oven to 450 degrees. Using your palms, pat down the focaccia to an even thickness of about 1 inch, then, using your fingertips, dimple the entire dough. Drizzle it with the remaining 2 tablespoons olive oil.
11. Bake, rotating once front to back, until the top is uniformly golden brown, 20 to 25 minutes. Transfer the focaccia on the baking sheet to a wire rack to cool, then slide out of the pan. Enjoy it hot.

<https://cooking.nytimes.com/recipes/1021036-classic-focaccia?action=click&module=Global%20Search%20Recipe%20Card&pgType=search&rank=1>