

Ricetta



INFORMAZIONI

From the garden
(Dal giardino)

- Anything and everything!
- Olives
- Beans
- Peas
- Herbs
- Tomatoes
- Onions

TITOLO:

Gardenscape focaccia

INGREDIENTI:

Focaccia dough (already made)

- 2 cups flour
- 1 cup warm water
- 1 teaspoon salt
- 8g dried activated yeast
- Olive oil to coat

Then anything and everything on the bench to make your 'gardenscape'.

Olives, tomatoes, onions, herbs, capsicum, beans, peas

METODO:

- 1) Dimple your focaccia, make sure you don't pop the bubbles they're the most important bit!
- 2) Use your planning sheet and design your gardenscape picture.
- 3) Make sure you are using good drawings and labelling each part what it's meant to be and what ingredient you are using to make it
- 4) Show your plan to me and when I give you the ok, you can collect your ingredients.
- 5) You may need to chop them, use your knife and remember your knife skills!
- 6) Start to place your garden on the focaccia! Make sure it looks like your plan
- 7) Bake it in the oven for about 20-25 minutes on 245 degrees Celsius.

Season (la stagione)

Any

Appetizer

Primo Secondo

Contorno Dolce

Equipment (Attrezzatura)

- Chopping board
- Knife
- Paper
- Other utensils as needed to create designs out of produce

Yield (prodotto)

1 x 16cm x 20cm focaccia loaf



Buon appetito!

