

## Focaccia Bread Art

Wednesday, August 7, 2024

6:30pm CT

### **What to expect in your cooking class:**

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

*Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!*

### **How to prepare for your class:**

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

## Focaccia Bread

### Ingredients:

1 package of active dry yeast (1/4 oz.)  
2 **tsp** sugar  
1 **cup** warm water  
2 cups all-purpose flour, plus extra for dusting  
olive oil  
flaky sea salt  
Veggie/meats for decorating (See below for ideas)  
Optional: 1 **tbsp** chopped fresh rosemary, 1 **tbsp** chopped fresh sage, 1 **tsp** chopped fresh thyme

### Instructions:

Combine the yeast, sugar, and warm water into a **bowl**. Let sit for 10-15 minutes or until foamy.

Place the flour into a **large bowl**. Create a well in the center and pour in the yeast mixture. Gently stir with a **strong spatula** until the dough starts to come together. It's ready when it starts to pull cleanly away from the sides. Add a little more flour or a little more water as needed to achieve this result.

Dust your countertop with some flour. Knead the dough for about 2 minutes and form into a ball.

Oil a **clean glass bowl**, and place the ball of dough inside. Drizzle more olive oil on top so it's evenly coated.

Drape a **damp towel** over the top and place it into a **warm spot** for 45 minutes to an hour; it should double in size during this time.

Preheat oven to 450.

Pull the dough from the container and deflate it by gently punching it down with your fist. Sprinkle with a small amount of fresh herbs if you'd like.

Grease a **large cast iron skillet** or **sheet pan** with some olive oil. Press the dough into the skillet. Allow it to rest and slightly rise for about 10 minutes.

Make indentations by poking your fingers into the dough. Decorate the top with your chosen ingredients, more olive oil and a generous amount of flaky sea salt. Bake for 20-25 minutes. The top should start to develop some color; if that has happened, remove it from the oven.

Transfer the focaccia to a **cutting board** and serve immediately.

**I recommend visiting Pinterest to find an inspiration photo to use during class:**

Red onions  
Mini bell Peppers  
Chives  
Green Onions  
Parsley  
Basil  
Cherry Tomatoes  
Olives  
Capers  
Rosemary  
Thyme  
Pepperoni  
Sausage  
Shredded Parmesan  
Tomatoes



## Whipped Honey Ricotta

### Ingredients:

1 cup whole milk ricotta, the freshest you can get  
2 tbsp fresh mint, roughly chopped  
1 tsp fresh parsley, finely chopped  
1/2 tsp lemon zest  
1 tbsp olive oil  
3 tsp honey  
Generous pinch of sea salt, to taste  
Freshly ground black pepper, to taste

### Instructions:

Place the ricotta in a **small mixing bowl**. Using a **hand mixer** with a whisk attachment or beaters, whisk ricotta for 2 minutes until it's smooth and creamy; you may still see tiny bumps of ricotta, this is ok. Place the whipped ricotta in a **serving bowl or spread on a plate**.

In a **separate bowl**, stir together the mint, parsley, lemon zest, olive oil, honey, and salt. Pour the herb and honey mixture on top of the whipped ricotta. Top with freshly ground black pepper as desired.

## Simple Pesto

### Ingredients:

2 cups fresh basil leaves  
1/3 cup pine nuts  
1/3 cup freshly grated or shredded parmesan cheese  
3 small cloves garlic (roasted garlic or fresh)  
1/3 cup olive oil  
1 tsp fresh lemon juice  
1/4 tsp salt  
freshly ground black pepper, to taste

### Instructions:

Pulse the basil, pine nuts, cheese, and garlic together in a food processor or blender. Scrape down the sides, then add the oil, lemon juice, and salt. Pulse until everything is blended together and relatively smooth. Add a drizzle more olive oil to thin out, if desired. Taste and add pepper (and/or more salt) if desired. I always add a pinch of pepper.