



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, EAT LATER:
GARDEN FOCACCIA**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 1/4 pound fingerling or baby potatoes
- 1 medium red onion or 2 large shallots
- 1/2 cup cremini or button mushrooms
- 1/2 pint yellow or red cherry tomatoes
- 4 large garlic cloves
- 2 yellow, orange, or red mini bell peppers, or 1 large bell pepper
- Small bunch chives
- Small bunch flat-leaf parsley, or tarragon

Dairy

- 2 cups heavy whipping cream

Pantry Items

- Instant dry yeast
- Granulated sugar
- All-purpose flour
- Fine kosher salt
- Extra-virgin olive oil

Dry/Canned Goods

- 1/4 cup capers
- 1/4 cup olives (pitted)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Serrated knife
- Chef's knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Digital scale (optional)
- Instant-read thermometer
- Mixing bowls (various sizes)
- Silicone pastry brush
- Silicone spatula
- Bench scraper (optional)
- Fine-mesh strainer

Appliances

- Stand mixer with attachments

Bakeware

- 1/2 rimmed baking sheet

Other

- Plastic wrap
- Parchment paper
- Paper towels
- Cheesecloth (optional)

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Garden Focaccia

1. Preheat oven to 400°F.
2. Wash and dry produce.

We will prepare all recipes in class. You will bake your focaccia after class after it has fully risen.

GARDEN FOCCACIA

Yield: 1 half-sheet pan of focaccia

Flatbreads have been baked and shared for several thousand years. Focaccia holds a coveted position as being one of the most loved and versatile. In Italy, focaccia is garnished with both savory and sweet ingredients, sliced for sandwiches, or just enjoyed warm straight from the oven.

For dough:

24 ounces (3 cups) warm water (105° to 115°F)
2 tablespoons instant dry yeast
1 3/4 ounce (1/4 cup) granulated sugar
2 1/2 pounds (9 1/3 cups) all-purpose flour, divided
2 teaspoons fine kosher salt
1 tablespoon extra-virgin olive oil

Toppings:

1/4 pound fingerling potatoes, cut lengthwise into 1/8" slices
1 medium red onion or 2 large shallots, cut lengthwise into 1/8" slices
1/3 cup extra-virgin olive oil, plus more for coating sheet pan
1 tablespoon kosher salt, divided
1/2 cup cremini mushrooms, cut lengthwise into 1/8" slices
1/2 pint yellow and red cherry tomatoes, halved and blotted dry
4 large garlic cloves, cut lengthwise into 1/8" slices
1/4 cup capers, drained and blotted dry
2 yellow, orange, or red mini bell peppers, or large bell pepper, cored, seeded and sliced into 1/8" thick rings
Small bunch of chives
Small bunch of flat-leaf parsley, or tarragon, separated into single stems (do not remove leaves)
1/4 cup olives, pitted and halved

Preheat oven to 400°F and position a rack in center position.

1. **To prepare yeast mixture:** To the bowl of a stand mixer, dissolve yeast in warm water and allow it to sit for 5 to 10 minutes, or until mixture is foamy. If mixture doesn't foam, discard and start again with a new batch of yeast.
2. **To prepare dough:** To the bowl of a stand mixer with the yeast mixture, add sugar, 2 pounds of flour and salt. Attach paddle attachment and mix until ingredients are thoroughly blended and dough begins to pull away from sides. Turn dough out onto a floured surface, knead until smooth and elastic, about 5 minutes. Add remaining flour as necessary to keep dough from sticking, but dough should remain soft. Coat a large mixing bowl with 1 tablespoon

of olive oil. Form dough into a ball, transfer to mixing bowl and turn to coat dough with oil. Cover bowl with plastic wrap and allow dough to rise in a warm place until it doubles in bulk, about 1 hour. The dough may be made up to this point, punched down, kept covered and chilled overnight. Allow dough to return to room temperature before proceeding with recipe.

3. **To par-roast potatoes and red onions:** While the dough is rising, par-roast potatoes and onions. To a medium mixing bowl, add sliced potatoes, onions, 1 tablespoon olive oil and 1/2 teaspoon of salt. Toss to combine, coating vegetables thoroughly with oil. Transfer vegetables to a parchment-lined baking sheet and arrange in a single layer. Transfer baking sheet to oven and par-bake for 10 minutes, until onions begin to caramelize and potatoes can be slightly pierced with a knife. Remove baking sheet from oven and allow vegetables to cool.

4. **To plan your design:** Lay a piece of parchment the size of your baking sheet onto your work surface. Arrange your prepared vegetables in a decorative manner onto parchment mimicking flowers in a garden. Roasted sliced potatoes, sliced mushrooms, halved cherry tomatoes, sliced garlic and capers can be used for flower petals. Roasted potatoes and sliced mushrooms can also be used for rocks or borders. Roasted onions and bell pepper rings can be used for whole flowers. Chives, parsley and tarragon can be used for leaves and stems. Chives can also be used as a horizon. Olives and capers can be used as centers of flowers.

5. **To assemble garden focaccia:** Using a silicone pastry brush, generously coat baking sheet with olive oil. Press proofed dough evenly into baking sheet. Arrange your design onto dough, pressing vegetables gently into dough to adhere. Cover dough loosely with plastic wrap and allow to rise in a warm place until almost doubled in bulk, about 30 minutes to 1 hour.

6. **To bake focaccia:** Using a silicone pastry brush, brush focaccia and vegetables with 1/3 cup oil and sprinkle with remaining 2 1/2 teaspoons salt. Transfer to preheated 400°F oven and bake until focaccia is golden brown, 20 to 25 minutes. Allow focaccia to cool in pan set on a wire rack and serve warm or at room temperature.

Recipe variations:

- There are infinite ways to decorate focaccia. Any vegetables that have high water content should be par-baked or blotted dry before placing on dough.
- Try using basil or parsley leaves as trees, sliced roasted beets, green onions, sundried tomatoes, or sliced yellow bell peppers as sunflower petals.
- Garnish your focaccia with sesame seeds, poppy seeds, or your favorite spices before baking.

HOMEMADE SALTED BUTTER

Yield: about 1 cup

Making butter is a simple process of separating cream solids from milk. Enjoy it while it's fresh because the butter won't keep for long because there are no preservatives to keep it from turning sour.

2 cups heavy whipping cream
Kosher or sea salt

1. To a stand mixer fitted with a wire attachment, add cream and beat until lumps of butter form, 5 to 10 minutes (start on low speed and increase to medium). Pour buttermilk off into a container (you can use it for baking).
2. Remove lumps of butter from mixer bowl, place in cheesecloth or a fine-mesh strainer and rinse with ice-cold water until water runs clear. Knead in salt to taste.

Recipe variations:

- Homemade butter can be flavored with roasted garlic, spices, chopped herbs, or honey.
- Try homemade butter with herbs and spices thinly sliced as a garnish for chicken, steak, or fish.
- Homemade honey butter is wonderful on scones, biscuits and toast.
- Discarded buttermilk from homemade butter cannot be used like store-bought buttermilk. To use it like regular buttermilk, add 1 teaspoon of lemon juice, or white distilled vinegar to buttermilk and allow to curdle, about 5 minutes.