

# Leftover Vegetable Focaccia



Make the most of your leftover vegetables with this easy and delicious focaccia recipe.

## **Ingredients**

4 cups (560g) bread flour

2 tsp salt

2 tsp (7g) yeast

2 cups lukewarm water

Leftover vegetables of your choice

## **Method:**

1. In a large bowl, add the flour, salt, and yeast and mix with a whisk.
2. Add the lukewarm water slowly, stirring continuously with a spatula until you have a sticky dough.
3. Drizzle 2 tbsp olive oil on the surface of the dough to prevent it from drying out. Cover and place in the fridge overnight.
4. Remove dough from the fridge, mix with your leftover vegetables and turn the dough until it is a

ball.

5. Line the base of your tin with baking paper. Pour 2 tbsp of extra virgin olive oil onto your tin, and grease well.
6. Roll the dough ball in the oil to coat it all over, forming a rough ball. Let the dough rest again for 3 to 4 hours.
7. Preheat oven to 200°C.
8. When dough has come to a second rise, pour more olive oil onto the dough, and use your fingers to stretch and fill the tin. Press down to create indents. Place any leftover veggies on top, pressing down.
9. Mix 1 tsp salt with 1/3 cup lukewarm water and pour over the top of the dough filling the indents.
10. Let it rest for 10 mins before baking in the oven for 25-35 minutes until golden.
11. Let it cool for 10 mins before cutting and serving.