



Spring Bouquet Focaccia

Makes: 12 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes plus proof time of 1 hour 30 minutes

Focaccia:

- 2 & 1/4 tsp (one 1/4-oz packet) active dry yeast
- 1 tsp honey
- 3/4 cup extra-virgin olive oil, divided
- 2 & 1/2 cups all-purpose flour, plus more for kneading
- 1 tsp Kosher salt

Spring Bouquet:

- 2 boxes chives
- 1 bunch Italian parsley
- 1 pint cherry tomatoes

In a medium bowl, add the yeast, 1 cup lukewarm water (100–110°F), and the honey; stir to combine. Set aside just until foam forms on the surface of the liquid, about 5 minutes, then add 1/4 cup oil, followed by the flour and salt. Using a fork, stir until a dough forms, then turn out onto a lightly floured work surface. Knead until the dough is smooth and supple, about 10 minutes, then form into a ball. (Alternatively, pour oil in with yeast mixture and then put the liquid into the bowl of a stand mixer. Add the flour and salt, and, using the dough hook, knead the dough on medium-low speed for 7-8 minutes).

Lightly grease a large bowl with 1 tablespoon oil, then add the dough, cover with plastic wrap, and set aside to rise until the dough has just slightly more than doubled in size, about 1 hour.

Brush a 9-by-13-inch rimmed baking sheet with 2 tablespoons oil. Transfer the dough to the baking sheet, and using your fingers, spread the dough out to the edges. Using your fingers, press the dough all over to form dimples. Drizzle 2 tablespoons oil over the top, then cover loosely with plastic wrap and set aside to rest until the dough puffs up slightly, about 30 minutes.

Set a rack in the center of the oven and preheat to 450°F. Arrange chives as the stems of the flowers. Spread out parsley stems to look like leaves at the top of the chives. Cut cherry tomatoes in a zigzag

fashion through the center, discarding seeds if possible. Cut some cherry tomatoes vertically in four segments without cutting through the base and fan open. Arrange cherry tomato pieces to look like flowers.

Drizzle remaining 2 tablespoons olive oil over the top and sprinkle with flaky salt, to taste. Bake until the focaccia is golden at the edges and browned on the bottom, about 20 minutes. Remove from the oven and let cool slightly before using an offset spatula to slide the focaccia onto a cutting board. Top with the basil, then let cool completely. Cut into pieces and serve.