

# KELLY MAUGER



## JUBILEE FOCACCIA

*Combine baking with artistic flare and create a fun and beautiful piece of edible art to celebrate the Queen's Jubilee. I've taken this infamous and iconic side profile of the Queen which we see every day on stamps and currency and have reinterpreted it by using an array of colourful vegetables to decorate a focaccia. You can also use this technique to decorate focaccias with all sorts of creative scenes too – use your imagination and be as creative as you feel!*

### INGREDIENTS

#### For the dough:

500g strong white flour  
1 tsp salt  
14g (2 sachets) dried fast action yeast  
60ml (4tbsp) olive oil  
350-400ml water

#### To decorate:

Sea salt  
Olive oil to drizzle

#### Vegetables:

I've used the following vegetables, however you can use anything you have in the fridge and fancy using up:

**Crown and Hair** – I've used yellow and orange peppers, plus baby tomatoes, and black olives for the jewels on her crown. I've also used a courgette to add texture to her hair and a single spear of asparagus for the band of her crown.

**Face** – I've used green beans to outline the face but you could also use sliced spring onions, asparagus or chives.

**Features** – I've used a sliced baby plum tomato for her lips and sliced black olives for her eye, earring and necklace.

*You could also use: mushroom, red & green pepper, capers, various herbs*



## EQUIPMENT

Mixing bowl

Dough scraper

Tea towel or clingfilm

Pastry brush

Kitchen roll

Large baking tray/tin

## METHOD

- Place flour, salt, yeast and olive oil in a bowl and gradually add the water to make a dough. Knead for around 5 minutes and grease the inside of the bowl with a little olive oil. Cover the bowl with a damp tea towel or clingfilm and leave to rise in a warm place until doubled in size (approx. 60-120 mins)
- Grease a large baking tray/tin with olive oil and tip out the dough and stretch and press into the baking tray to fill the tin.
- Drizzle a thin layer of olive oil over the dough and poke dimples into the top of the dough with a finger. Cover with a damp tea towel or cling film and leave to rise for approx. 30-60 minutes.
- If needed brush with a little extra olive oil and arrange your selection of vegetables to make your image of the Queen:
  - Start with the outline of the face. I've used green beans to outline the face but you could also use sliced spring onions, asparagus or chives.
  - Cut slices of peppers to make the crown and hair. I've used predominantly sliced yellow and orange peppers, plus sliced baby tomatoes, and sliced olives for the jewels on her crown.
  - Using a vegetable peeler I ribboned thin slices of courgette and rolled it to add texture to her hair. A single spear of asparagus has been used for the band of her crown.
  - I've used a sliced baby plum tomato for her lips and sliced black olives for her eye, earring and necklace.
  - Don't be afraid to slice your vegetables up to get better angles and shapes for certain features. If you are using lots of tomatoes, you may wish to place the slices on kitchen roll and dab gently to remove any excess liquid. Use any veg that you wish, be creative, this is your work of edible art!
- Sprinkle with sea salt and bake at 200C/180C fan/gas mark 7 for approx 20-30 minutes. The focaccia is cooked when it sounds hollow when tapped.
- Remove from oven and drizzle with more olive oil if desired.
- Leave to cool slightly and enjoy! *Best eaten on the day it is made but can be consumed for up to 3 days if kept airtight.*

