

Fabulous Focaccia

Create a work of edible art inspired by objects in the DMA's collection. Click on each artwork to visit the online collection and learn more.

We recommend Samin Nosrat's recipe for focaccia, which you can find [here](#).

Plan ahead. This bread requires up to 14 hours to proof before baking.

Tips for making your focaccia creations:

- When activating yeast, make sure water is lukewarm (between 105°–115° F).
- After adding the brine, let it soak for at least 5 minutes before adding herbs and vegetables on top of the focaccia.
- When creating your design, keep in mind that most vegetables will shrink during baking.
- Practice re-creating your image on a piece of wax paper first. When you are happy with your design, transfer it to the focaccia dough just before baking.



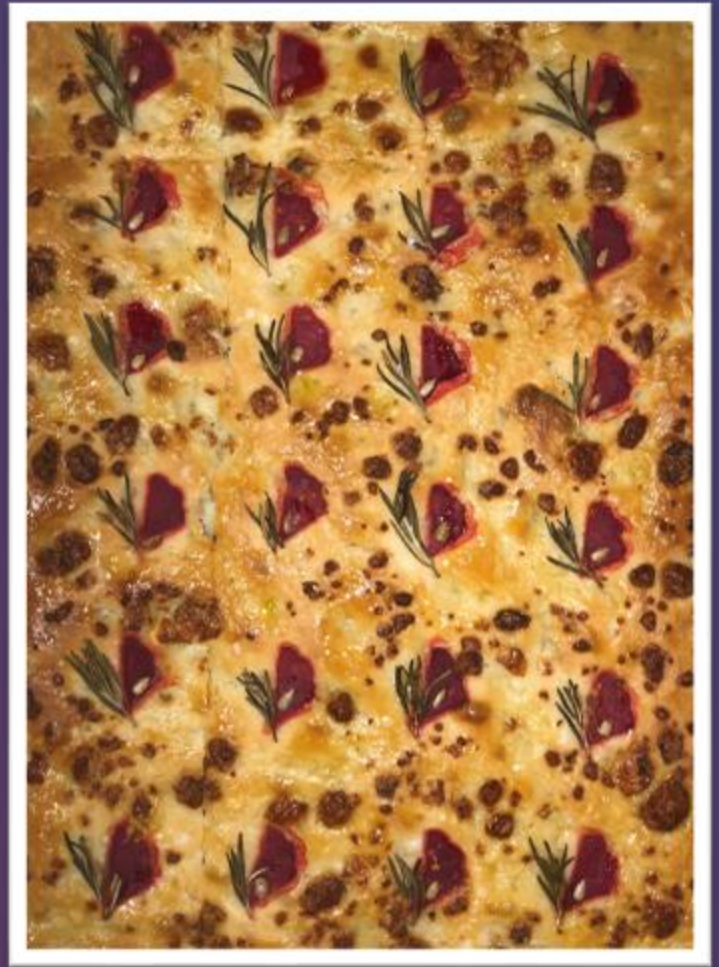
Food used to re-create the artwork:

- 2 baby yellow sweet peppers
- 2 shallots
- 2 baby purple carrots
- 1 white radish
- 1 pink radish
- Half of a red onion
- Half of a yellow bell pepper
- Half a cup pitted green olives
- Half a cup pitted kalamata olives
- Scallions
- Cilantro leaves



Food used to re-create the artwork:

- 6 cherry tomatoes
- 3 baby yellow carrots
- 3 baby purple carrots
- 1 red bell pepper
- 1 yellow bell pepper
- 1 shallot
- Cilantro leaves
- Chives



Food used to re-create the artwork:

- 1 beet, boiled, peeled, thinly sliced; cut with flower cookie cutter
- Fresh rosemary sprigs
- Crumbled blue cheese
- Sunflower kernels for garnish on top of beets



Food used to re-create the artwork:

- Red cherry tomatoes
- Yellow cherry tomatoes
- 1 red onion
- Minced garlic
- Fresh rosemary
- Optional: black olives

Other designs to try:





VIRTUAL DATE NIGHT

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