Walnut focaccia

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 6

Yeast dough

500 g semi-white flour

10 g sugar

15 g yeast

150 g yogurt

250 ml water

Put the flour, sugar, yeast, yogurt and water in the mixing bowl of the food processor and mix on level 1 for 15 minutes.

10 g salt

3 tbsp olive oil

Add the salt and knead on a high speed for 2 minutes. Next, add oil and knead well on a high speed for 3 minutes.

Cover over and leave the dough to proof in the mixing bowl for 2 hours.

Honey-caramelized walnuts

50 g honey

50 g water

100 g walnuts

1 pinch of turmeric, ground

1 pinch of cayenne pepper, ground

1 pinch of pepper, freshly milled

1 pinch of fleur de sel

Heat the honey and water in a wide pan. When the honey turns liquid, stir in the spices and nuts. Allow the mixture to bubble, stirring constantly, until the honey caramelizes and all the water has evaporated.

Spread the nuts over a sheet of baking paper so they do not touch and leave to dry. Sprinkle over fleur de sel.

Focaccia (Italian flat bread)

3 tbsp olive oil

2 tbsp water

Some fleur de sel

Mix together 2 tbsp olive oil and the water. Grease the baking tray with 1 tbsp olive oil, place the dough on it and sprinkle over half the olive oil and water mixture. Flatten the dough with the palm of your hands so that the focaccia is approx. 2 cm thick.

Leave the focaccia to proof at room temperature for about 30 minutes.

Sprinkle the rest of the olive oil and water mixture over the dough. Press the honey-caramelized walnuts firmly into the dough. Sprinkle over fleur de sel, according to preference.

Put the baking tray into the preheated cooking space. Bake.

Put the food in

1 tbsp olive oil

Tips

Shop-bought honey-caramelized or salted walnuts can also be used.

Accessories

Baking tray

Additional information

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