THE J.M. SMUCKER Co

Chris Siu’s Scallion & Ginger Focaccia

Prep Time	Cook Time	Serves	Difficulty
3 hrs	25 mins	6	N/A

Ingredients

- 4 cups (500 g) **Robin Hood®** 00 Style Pizza Flour

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- 1/2 tsp (10 g) flaky sea salt
- 2 3/4 tsp (8 g) instant yeast
- 1 cup + 2 tbsp (400 mL) warm water
- 1/2 cup (125 mL) canola or corn oil
- 3 tbsp (45 g) ginger (minced)
- 1/2 cup (50 g) scallions (chopped)
- extra scallion and ginger for garnish

Directions

Step 2:

Combine flour, salt, yeast, and warm water in a stand mixer or bowl using a hand mixer. Knead for 10 minutes. Wrap the dough and let it proof for 2 hours at room temperature.

Step 3:

Every 30 minutes, punch down the dough and fold. Repeat 3 to 4 times to build up tension in the dough.

Step 4:

Preheat the oven to 425°F (220°C).

Step 6:

Combine minced ginger, chopped scallion and salt in a heatproof bowl at least 4 inches deep (to keep it from splattering).

Step 7:

Heat the oil in a pot over medium high heat until it reaches its smoking point and just begins to smoke. Carefully pour the hot oil over the ginger scallion mixture. Let it rest and cool to room temperature.

Step 9:

Place the dough onto a well-greased baking sheet or 9x13 inch pan. Pour the cooled ginger scallion mixture on top and create dimples using your fingers in the dough. Top with flaky sea salt and chopped scallions to taste.

Step 10:

Bake in the preheated oven for 25 to 30 minutes until golden.

Images

