



Makes one 15×10-inch focaccia
Preparation Time: 30 minutes
Cook Time: 2 hours 30 minutes

INGREDIENTS:

3½ cups white whole wheat flour

½ cup yellow cornmeal, plus more for sprinkling in pan

2¼ teaspoons fast-rising active dry yeast

1½ teaspoons sea salt

2 teaspoons pure maple syrup

1 cup fresh or frozen peas

1 lemon

1 cup lightly packed fresh basil

½ cup lightly packed fresh parsley

¼ cup unsalted pistachio nuts, toasted

¼ cup unsweetened, unflavored plant-based milk

3 cloves garlic, minced

¼ teaspoon freshly ground black pepper

8 oz. fresh asparagus, trimmed

6 oz. watermelon radishes

2 to 3 scallions, thinly sliced

Spring Vegetable Focaccia

This vibrant spring focaccia is ideal for a special occasion lunch or brunch. A fragrant lemon-basil spread, made with creamy garden **peas**, steals the show and perfectly complements the earthy focaccia.

Watermelon **radishes**, with their pale exterior and rosy interior, are a visual treat. Cut them in different ways—slices, wedges, ribbons—to show off their beauty. Top this delectable vegetable focaccia with tender asparagus spears and sliced scallions for a meal worth showing off.

Radish swap: If you can't find watermelon radishes, use whatever type you like.

For more inspiration, check out these tasty ideas:

- [Sun-Dried Tomato and Caramelized-Onion Focaccia](#)
- [Festive Sourdough Focaccia](#)
- [Roasted Veggie Flatbreads](#)
- [Parsnip-Crust Veggie Flatbread](#)

By Laura Marzen, RD, LD

- 1 In a large bowl combine flour, ½ cup cornmeal, the yeast, and 1¼ teaspoon of the salt. Add maple syrup and 2 cups warm water (120°F to 130°F). Beat with a mixer on low 2 minutes. Cover and let rise 1 hour or until double in size.
- 2 Line a 15×10-inch baking pan with a silicone baking mat or parchment paper. Sprinkle with additional cornmeal, making sure to get into the corners.
- 3 Gently stir dough to deflate; let rest 10 minutes. Spread dough in prepared pan, gently stretching to corners with damp fingertips. Cover; let rise 45 minutes to 1 hour or until about double in size.
- 4 Preheat oven to 400°F. Using damp fingertips, make shallow indents across the top of dough. Bake 20 to 25 minutes or until golden brown. Cool on a wire rack.
- 5 In a small saucepan cook peas in a small amount of boiling water 3 to 5 minutes or until just tender. Drain; rinse with cold water. Drain well. Remove ½ teaspoon zest and squeeze 3 tablespoons juice from lemon. In a food processor combine peas, lemon zest and juice, basil, parsley, pistachios, milk, garlic, pepper, and the remaining ¼ teaspoon salt. Process until nearly smooth, scraping sides of bowl as needed.
- 6 Cut asparagus into thirds. In a medium saucepan cook asparagus in a small amount of boiling water 1 minute; drain. Rinse with cold water; drain well.
- 7 Trim tops from radishes if present; wash and chop for garnish. Cut radishes into thin wedges or slices, or use a vegetable peeler to make ribbons.
- 8 Spread pea mixture over cooled crust. Top with asparagus, radishes, scallions, additional basil and/or parsley, and radish

tops (if using). Cut focaccia into 12 pieces.