

Almond Croissant Focaccia
From @schoolnightvegan
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For the Dough:

400 ml warm water (1⅔ cups)
1 tbsp white sugar
200 ml plant milk, room temperature, unsweetened and unflavored (¾ cup + 2 tbsp) (whole or 2% milk)
7 g sachet instant yeast (approx. 2¼ tsp)
400 g plain white flour, aka all-purpose flour (3¼ cups)
200 g strong white bread flour, aka bread flour (1⅔ cups) (substituted all-purpose flour)
1.5 tsp fine sea salt
30 g vegan butter, melted and cooled (2 tbsp) (unsalted butter)

Almond Paste Filling

210 g almond meal, aka ground almonds (2 cups)
140 g caster sugar (⅔ cup) (also known as granulated sugar)
60 g vegan butter, melted (4 tbsp) (unsalted butter)
1.5 tsp almond extract
90 ml plant milk, room temperature, unsweetened and unflavored (⅓ cup + 2 tsp) (whole or 2% milk)

For Baking

40 g vegan butter, melted (3 tbsp) (unsalted butter)
40 g flaked almonds (⅓ cup)

Amaretto Simple Syrup:

25 g caster sugar (2 tbsp) (also known as granulated sugar)
65 ml water (¼ cup + 1 tsp)
2 tsp amaretto (dark rum)

To Make the Dough

1. In a small bowl, mix the warm water, plant milk, and sugar together. Sprinkle the yeast over the top and let it sit for 5–10 minutes until it becomes frothy.
2. In the bowl of a stand mixer fitted with a dough hook, combine the flours and sea salt. Alternatively, use a large bowl if mixing by hand.
3. Once the yeast mixture is frothy, add it to the dry ingredients in the stand mixer with the melted butter and knead on medium speed for about 5–7 minutes. Alternatively, mix by hand using a wooden spoon or spatula until a very wet dough forms.
4. Transfer the dough to a lightly greased bowl, cover with a clean kitchen towel or plastic wrap, and let it rise in a warm place for about 1 to 1.5 hours, or until doubled in size.

Make the Amaretto Simple Syrup

1. In a small saucepan, combine the caster sugar and water. Heat over medium heat, stirring until the sugar has dissolved completely.
2. Once dissolved, remove the pan from the heat and stir in the amaretto. Set aside to cool slightly.

Make the Almond Paste

In a medium bowl, combine the almond meal, caster sugar, melted vegan butter, almond extract, and plant milk. Mix until a smooth, thick paste forms. If it seems too thick to pipe, add a little more plant milk, a teaspoon at a time, until it reaches a pipeable consistency. Transfer the paste into a piping bag fitted with a large round tip.

Prepare the Dough for Baking

1. Grease a large, deep baking tray with extra vegan butter and sprinkle with semolina or cornmeal if you have any.
2. Stir the risen dough with a spatula to release large air bubbles. Wet your fingers, then pinch the edge of the dough and fold into the center. Repeat, twisting the bowl slightly after each stretch and fold until you've worked your way around the entire bowl and the dough is completely degassed.
3. Transfer the dough to the prepared tin and stretch or push it out into the corners. This is easier to do with wet hands as the dough will be sticky.
4. Cover with plastic wrap and leave to rise for another 45 minutes. Meanwhile, preheat the oven to 200°C (390°F) fan.
5. Once the dough has risen for a second time, pipe the almond paste over the top. Drizzle the top of the focaccia with the melted butter and use your fingertips to push firmly into the dough to create deep dimples all over the surface.
6. Sprinkle the top with Demerara sugar followed by the flaked almonds.
7. Place the focaccia into the oven to bake for 30-40 minutes or until golden brown all over. Remove from the oven and allow it to cool for 5 minutes.

Apply the Amaretto Simple Syrup to the Focaccia

While the focaccia is still warm, brush the amaretto syrup generously over the top, allowing it to soak into the dimples and crevices. Repeat if necessary - you don't need to use all the syrup.

Dust, Cool, and Serve

Dust the focaccia with icing sugar, leave to cool fully in the tin, then slice into squares or rectangles.