



FOCACCIA BREAD PULLED PORK SANDWICH

Warm BBQ pulled pork, sandwiched inside Rich's pizza dough.

Yield: 1 Sandwich

INGREDIENTS

1 Unit	 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
1 1/2 oz	Rich's Double Rub BBQ blended with sauce
1/2 oz	Grated Cheese
1/2 C	Coleslaw

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F until ready to use. Remove desired number of doughs from the case and place doughs parchment lined sheet pans. It is VERY important to cover the pan of dough with oiled plastic to prevent dough from drying out during thawing.
- 2 Place the covered dough in the cooler to thaw over-night. It is IMPORTANT to allow the covered thawed dough to age (temper) and rise at room temperature 2-3 hours or place in a proof box set at 100°F /85% humidity until it is light and fluffy.
- 3 Pan the tempered/ proofed dough on oiled or lined sheet pans. Use gloved fingertips or a docker and gently dimple or dock the dough to eliminate bubbles on the baked focaccia. Prepare 1 or 2 doughs to use for the focaccia sandwich.



- 4 Bake focaccia until crust is golden brown: Convection Oven: 375 F 9-11 min. Cool the baked focaccia and slice in half with a serrated knife.
- 5 Heat Rich's Double Rub BBQ blended with your choice of sauce to 165° F and spread 1 ½ oz. over the bottom focaccia. Top with ½ oz. grated cheese. The hot meat will melt the cheese. Top the melted cheese with ½ cup coleslaw.
- 6 Place top layer of focaccia on the filled bottom and cut into wedge portions.

CHEF NOTES

EACH WHOLE FOCACCIA SANDWICH PROVIDES 2 OZ. EQ. BREAD,2 OZ. EQ. M/MA, & 1/2 C. VEGETABLE SERVING FOR USDA CHILD NUTRITION FOOD BASED MENUS
