



FOCCACIA BREAD

Foccacia Bread

Yield: 1 loaf

INGREDIENTS

1 Each  Artisan Pizza Dough Ball, 24 18-Oz (#11269)

Olive Tapenade

Sundried tomatoes

Crumbled Feta

DIRECTIONS

- 1 Remove desired number of dough balls from the freezer and allow each to thaw overnight in retarder (cooler) on oiled pans covered with plastic to prevent drying.
- 2 Add 1-2 Tbsp olive oil to 9" cake pan
- 3 Place dough in cake pan and spread to fill bottom of pan



- 4 Top with Olive Tapenade and Sundried Tomatoes
- 5 Bake accordingly, adding crumbled feta near end of bake time to prevent burning of cheese (Focaccia shown above was baked in a Convection oven at 400F for 16 min and Feta added after 12 min)
- 6 Serving Suggestions:
- 7 Appetizer, Slice and serve with olive oil/spices in breadbasket