

Focaccia

Makes 1 ea. 28-oz. focaccia

This classic Italian flatbread is stretched into a large, flat round, and seasoned with savory ingredients. Our recipe calls for simple flavors but potential variations are endless—some focaccia enthusiasts prefer to cut slits in the dough's surface, and stuff them with fresh rosemary before baking. We love this focaccia fresh out of the oven, served with our [Olive Tapenade](#).

Ingredients

1 ea. 28-oz.	Wood Stone Dough ball, room temperature
2 Tbsp.	extra virgin olive oil
1 Tbsp.	garlic, minced
½ tsp.	oregano
½ tsp.	thyme
¼ cup	Mozzarella/Provolone Blend cheese (we suggest Grande brand)

Method

Oven Temperature: 570-600 degrees

- On a lightly floured surface, hand stretch the dough ball to a size of about 8 X 16-in.
- Dimple (finger dock) the freshly stretched dough using your fingertips. It's good to be a bit aggressive with the dimpling to prevent the dough from puffing into a pita.
- Place the olive oil and garlic in the center of the stretched dough. Use your hand to spread both evenly across the dough, within 1/2-in. of the edge. Sprinkle oregano and thyme over the olive oil and garlic, and follow with a coating of cheese.
- Bake away from the flame in the raw landing zone until the side closest to the flame turns golden brown on the top and bottom. Rotate the bread into the finishing zone of the oven to bake the other side, taking care to finish the top and bottom evenly. Once desired color is reached, remove the bread from the oven.
- Transfer to a screen to cool, then move to a cutting board and slice with a serrated knife.



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