

Yield _____

Storage _____

Instruction	Ingredient	Brand/Description	Quantity	Cost
1	Dough ball	Wood Stone recipe	28 oz.	
3	Olive Oil	Extra virgin	2-3 T.	
4	Blackening Seasoning	See recipe	1 T.	

INSTRUCTIONS

- 1) Hand stretch or toss the dough ball to about 8" x 12".
- 2) Using the tips of your fingers, dimple the freshly stretched dough making sure to be fairly aggressive with the dough or it will 'pita'.
- 3) Evenly coat the dough with olive oil to within 1/2 inch of the edge of the dough.
- 4) Sprinkle the seasonings evenly over the dough.
- 5) Transfer the focaccia to a peel and land in the "raw landing zone" of a 500 degree oven. Bake for approximately 5-6 minutes making sure to turn the bread 180 degrees and move closer to the flame in the last few minutes. This will allow for an even bake on the top and bottom.
- 6) Remove the bread from the oven and land on a cooling screen to prevent the bread from sweating and losing its crispness. After about 60 seconds of cooling the bread may be transferred to a cutting board to be sliced.

Each loaf of focaccia can be sliced into 6 equal portions for sandwiches.
Slice the loaf in half lengthwise and then in half again through the middle.
Leave the top and bottom together and slice into three equal sandwiches.