

# FOCACCIA BREADS



Using Rich's Italian Bread Dough - Flatten out as shown



Using a Dough Docker – Dock the dough as shown – place dough pieces on Lined Sheet Pan w/ Cornmeal



Brush with Oil Mixture which is: Vegetable Oil (8 oz) – Basil (1/2 oz) – Oregano (1/2 oz) and Parmesan Cheese (1 oz)



All 3 Varieties get a sprinkle of Garlic Salt

Pesto is topped with Parmesan Cheese and Parsley Flakes



Top Italian Tomato w/ Pasta Sauce Parmesan and Shredded Cheddar

Bell Pepper gets 6 Pepper Rings and Parmesan Cheese



Proof for 25 Minutes – Using your Fingertips Dock each loaf to knock down -before placing in the oven - Bake at 380 Degrees for 20 – 25 minutes