

HOW TO MAKE

# Sun-Dried Tomato Focaccia

MADE WITH

Tomalito and BP Premiere 2000

ITEM NUMBER

#40164; #20035

DESCRIPTION

Classic Italian focaccia flat bread made easy with Tomalito with a blend of sun-dried tomatoes, oregano, basil, and other herbs and spices.

RECIPE

DOUGH

White Flour	100%
BP Premiere 2000	2%
Tomalito	10%
Salt	2%
Dry Yeast	1%
Water	75%
Oil	5%
<b>Total</b>	<b>197%</b>



DIRECTIONS

- Incorporate all ingredients on 1<sup>st</sup> speed
- Mix on 2<sup>nd</sup> speed until developed
- Divide dough and reshape
- Place on oiled pan and begin dumpling dough to fill the pan
- If the dough is resisting, wait 15 minutes and resume
- Once the dough has filled the pan drizzle with olive oil and dimple one last time
- Proof at 90°F for 1 hour
- Bake at 420°F for 20-25 minutes

