

U.S. Mozzarella Focaccia Bread

Focaccia bread topped with U.S. mozzarella and Italian flavors is a crowd favorite.



INGREDIENTS

(Makes 40 3cm slices)

For Focaccia Bread

Flour, all purpose	750g
Salt	23g
Instant Yeast	6g
Fresh Oregano, minced	20g
Fresh Rosemary, minced	20g
Water	500ml
Olive Oil, divided	65ml

For Topping

U.S. Mozzarella, shredded	450g
Kalamata Olives, pitted, chopped	80g
Green Olives, pitted, chopped	80g
Olive Oil	80ml
Fresh Basil, chopped	20g
Tomato Paste	120g

NUTRITIONAL CONTENT

Per 100g

Calories	269kcal
Total Fat	12g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	13mg
Total Carbohydrates	31g
Dietary Fiber	2g
Sugars	1g
Protein	9g
Calcium	163mg
Magnesium	16mg
Phosphorus	153mg
Potassium	136mg
Sodium	698mg
Iron	2mg
Vitamin A	327IU
Vitamin C	2mg

PREPARATION

1. In a large bowl, mix together, flour, salt, yeast, oregano, rosemary, and water until no dry flour remains. The bowl should be large enough to let dough rise to four times the size.
2. Drizzle 5ml olive oil on top, flip dough over, and cover tightly with plastic wrap. Let rise on counter for 8-10 hours or overnight.
3. Pour dough onto a lightly floured surface and form into a rectangle by gently kneading.
4. Pour 60ml olive oil in a 32x46cm baking pan and brush to coat evenly.
5. Place dough on pan and gently stretch to about 13mm thick. Flip dough over to coat other side with olive oil. Cover with plastic wrap and let rise for one hour.
6. During second rise, pre-heat oven to 220°C (425°F), mix together mozzarella, olives, basil, and olive oil until incorporated.

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- 7. Gently pull and stretch dough into corners of the pan. With fingertips, punch dimples throughout the top of dough.**
- 8. Lightly spread the tomato paste over the dough evenly. Top with mozzarella mixture and bake for 12-14 minutes until cheese is lightly browned.**
- 9. Remove from pan and let rest on a cooling rack for at least 10 minutes. Can be served warm or room temperature. Cut lengthwise down the middle and slice into 3cm sticks. Serve with dipping olive oil on the side.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.