

Fabulous Focaccia

(Italian pronunciation:[fo•ka•t•a])

Focaccia bread is a flat oven-baked Italian bread, which may be topped with herbs or other ingredients. Great for sandwiches a base for pizza or serve with your favorite meal with dipping oil or butter. Delicious dipped in Marinara Sauce! Available in Onion&Garlic, Italian Herb, Garlic or Tomato.

FOCACCIA PIZZA WITH FRESH TOMATO, BASIL AND MOZZARELLA

- 6 Roma or Italian plum tomatoes, thinly sliced
- 1/2 cup packed basil leaves, cut into long strips
- 2 cups grated mozzarella
- Salt and white pepper
- One loaf Focaccia Bread

Preheat oven to 350 degrees F. Evenly top with focaccia with the tomato slices, covering the entire surface and lightly season with kosher salt and white pepper. Sprinkle with the basil and lightly top with the mozzarella. You should be able to see the tomatoes through the cheese. Place in the oven and bake until the cheese is melted and slightly colored. Cool the pizza slightly and cut into 2-bite triangles.

