

HOMEMADE

Focaccia

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE



THE HUMANE SOCIETY
OF THE UNITED STATES

YIELD: ½ sheet

24 Servings

Ingredients	Qty	Measure
Sugar	3 ½	oz
Water	17 ½	oz
Dry yeast	4 ½	tsp
All-purpose flour	7	cups
Olive oil	3 ½	oz
Salt	2	tsp
Cornmeal	¼	Cup
Topping		
Kosher salt	1	Tbsp
Fresh basil (chopped)	1	Tbsp
Fresh oregano	1	Tbsp
Fresh rosemary	1	Tbsp

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Measure out all ingredients first
2. Dissolve sugar, warm water (**no hotter than 100 degrees**), and yeast in a mixing bowl allow to sit for 3 to 5 minutes until bubbly
3. Add flour and olive oil, then mix with dough hook on low speed for about 2 minutes
4. Add salt, then put mixer on medium speed for 8 minutes
5. Put in proof box until double in size
6. Brush sheet pan with olive oil and sprinkle lightly with corn meal
7. When doubled, put dough on sheet pan, press out evenly, using fingers to make indentions. Brush with oil and sprinkle with herb topping

Topping:

1. Chop herbs and blend with salt
2. Sprinkle on top of dough
3. Bake at 400 degrees for 15-20 minutes. Make sure there is plenty of bottom heat for bread to reach a golden brown

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information

Cut into 24 squares and use for sandwiches or served as a side with a bowl of soup.

Nutrition Information

 *From USDA Nutrient Database

Calories: 191 Total Fat: 5 g Saturated Fat: 1 g Carbohydrate: 32 g Protein: 4 g Sodium: 487 mg
Vitamin A: 0% Vitamin C: 0% Calcium: 1% Iron: 11%