

SAGE AND GARLIC FOCACCIA

Yield 100 Portions
Each Portion 1 SLICE

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
96 kcal	17.6 gm	3 gm	1.5 gm	14.1 %	0 mg	211 mg		0 mg

Ingredients	Weight	Measure	Issue
COOKING SPRAY, NONSTICK	0 lbs 2 oz	4 tbsp 1/2 tsp	
WATER 1	1 lb 8 oz	1 pt 14 tbsp	
WATER 2	3 lbs	1 qt 1 c 12 tbsp	
ONIONS, DRY, WHITE, CHOPPED	0 lbs 4 oz	0 gal	
SUGAR, REFINED, WHITE, GRANULATED	1 3/4 oz	3 tbsp 2 7/8 tsp	
YEAST	1 5/8 oz	3 tbsp 2 3/4 tsp	
FLOUR, WHEAT BREAD (TPK2)	4 lbs 8 oz	1 gal 1 c 1/2 tsp	
SPICE, SAGE GROUND 1 LB	0 lbs 4 oz	1 pt 1 c 8 tbsp 2 1/8 tsp	
SPICE, GARLIC	2 1/4 oz	6 tbsp 2 tsp	
SPICE, SALT, TABLE, IODIZED	1 7/8 oz	2 tbsp 2 3/4 tsp	
OIL, SALAD, OLIVE	1 7/8 oz	3 tbsp 2 3/4 tsp	

METHODS

- 1 Rehydrate the onions with water (water 1). Set aside for 30 minutes, drain well and hold cold for service.
- 2 Combine the sugar, yeast and water (water 2) (less than 90° F.) mix well. Allow to stand for 10 minutes.
- 3 While yeast is dissolving, combine the flour with the sage, garlic and salt in a mixing bowl fitted with the dough hook.
- 4 After the yeast has dissolved/fermented for 10 minutes, pour yeast mixture into the flour. Place mixer on low (1) speed and mix until dough begins to pull from the sides. Once the dough begins to pull from the sides of the mixing bowl, allow the dough to mix for 8 minutes.
- 5 When the dough has finished, remove dough hook and cover with plastic wrap. Allow dough to go through its first fermentation process for about 1 hour or until they double in size.
- 6 Lightly spray 2 sheet trays with non-stick spray. Set aside. Punch dough and divide into 2 equal parts by weight. Place dough onto each of the sheet trays and begin to flatten, working the dough so it covers the tray. If dough seems like it will not spread, move onto the next tray and proceed while the other dough rests. Repeat with 2nd tray until dough covers the sheet pans. Brush the tops with olive oil and cover with plastic wrap and allow to proof again until double in size, about 15-20 minutes.
- 7 Preheat the convection oven to 375° F.
- 8 Remove plastic wrap and sprinkle the rehydrated onions over the tops of the dough. Place dough into oven and bake for about 20 minutes on low fan or until top of the dough becomes golden brown. Internal temperature of the bread will be 185° - 190° F. when done.
- 9 Remove from oven and allow to cool before cutting into 6 x 9 portions.