

Cheese and Herb Stuffed Focaccia

Two layers of fluffy focaccia surround a generous filling of cheese, herbs, and roasted peppers, taking this bread from side dish to center stage.

DOUGH

3 ½ cups (420g) King Arthur Artisan Bread Flour
2 teaspoons (6g) SAF Instant Yeast
1 ½ teaspoons (9g) salt
1 tablespoon (8g) Pizza Dough Flavor
2 tablespoons (25g) Garlic Oil
1 ¼ cups (283g) lukewarm water

FILLING

1 cup (113g) Gorgonzola or feta cheese
1 cup (113g) mozzarella or Provolone cheese, shredded
8-ounce jar (227g) diced roasted red peppers,
drained and blotted dry
½ cup (21g) fresh basil leaves

TOPPING

1 tablespoon (11g) olive oil
¼ teaspoon flaky sea salt
1 tablespoon (6g) Pizza Seasoning
1 to 2 teaspoons rosemary, fresh preferred

Combine the dough ingredients, then knead — using your hands, a mixer, or a bread machine — to form a soft, smooth dough. Place in a greased bowl, cover, and let rise for about 1 ½ hours, until puffy.

Transfer the dough to a lightly floured work surface, press into a rectangle, and divide in half. Gently pat each half into a 10" x 13" rectangle. Place one half on a lightly oiled, parchment-lined baking sheet.

Top the dough with the filling ingredients, spreading them evenly over the surface, leaving a 1" border bare around the edges.

Place the remaining rectangle of dough on top of the filling. Press the edges together firmly to seal. Cover the focaccia with greased plastic wrap or a reusable cover and let rise for 45 minutes or until puffy. While the focaccia rises, preheat your oven with a pizza stone in it to 425°F.

Uncover the focaccia, brush the top with olive oil, dimple with your fingers, then sprinkle it with the flaky sea salt, pizza seasoning and rosemary.

Place the baking sheet with the focaccia on the hot stone and bake for 30 to 35 minutes, until golden brown and the bottom is crisp.

Yield: 1 focaccia.



NEW CHEESE AND HERB STUFFED FOCACCIA BUNDLE

A twist on a classic Italian focaccia, this version is stuffed with delicious fillings! Save on the essentials to make our Cheese and Herb Stuffed Focaccia at home with our bundle: King Arthur Bread and Pizza Stone, Artisan Bread Flour, SAF Yeast, Pizza Dough Flavor, Pizza Seasoning, Garlic Oil (12.7 oz.), plus a printed recipe. #212220 ~~\$106.70~~ **\$103.70** SAVE \$3

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