

Pesto Focaccia Kit

FOR 6 FOCACCIA MEDIUM SIZE

A fresh batch of super flavorful basil pesto sauce, slathered on tender homemade focaccia bread. It doesn't get much better than that! You will never have enough of this pesto focaccia. Add this to your dinner plans!

What you'll find in this kit:

- 1000g Wheat flour
- 250ml Basil flavored oil
- 190g Green pesto with basil
- 1 Focaccia cutter

You need also:

- 2 tsp salt
- 3 tsp of dry yeast
- 1 tbsp sugar
- 600ml warm water
- 6 cups shredded mozzarella cheese
- 1 tbsp shredded pecorino romano cheese

Dough



900g Wheat Flour plus extra for dusting



2 teaspoon salt



3 teaspoon of dry yeast



1 tablespoon sugar



600ml (2 1/2 cups) warm water



60ml (1/4 cup) basil flavored oil plus extra for oiling

Topping



60g Basil Pesto



500g shredded mozzarella cheese



1 tbsp shredded pecorino romano cheese

Method

- To the bowl of a stand mixer, with dough hook attachment in place, add flour, yeast, salt and sugar. With mixer running on low, slowly add warm water (heated to 115°F (50 °C) and 3 Tbsp olive oil. Increase mixer speed, mixing until dough pulls away from the sides of the bowl.
- Transfer dough to a lightly greased 13x9-inch pan. Press dough into all corners, cover and allow to rise for 30 minutes in a warm location.
- Preheat oven to 375°F (180 °C).
- Grease the round end of a wooden spoon and poke holes throughout dough.
- Lightly brush Basil Oil over the dough. Sprinkle with salt and pepper.
- Scatter the mozzarella around the focaccia. Add dollops of pesto around the focaccia and sprinkle the whole thing with half of the pecorino romano cheese.
- Place in the preheated oven for 15-20 minutes until the crust is golden brown, and the cheese is melted.
- Remove from the oven and top with the remaining pecorino romano cheese, pesto sauce and any fresh greens such as basil or zucchini.



WHEAT FLOUR FOR FOCACCIA

INGREDIENTS: Wheat flour (**gluten**). **The allergens are indicated in bold.** May contain traces of soy.

AVERAGE NUTRITION VALUE per 100g	
Energy value	1455 kJ 343 kcal
Fats of which saturated	0.7 g 0.2 g
Carbohydrates of which sugars	71 g 1.5 g
Fiber	2.2 g
Proteins	12 g
Salt	0.01 g

Net Weight 1000 g

BASIL FLAVOURED OIL

INGREDIENTS: Sunflower oil, extra virgin olive oil, basil natural flavour (1%), sunflower oil origin: EU

AVERAGE NUTRITION VALUE per 100g	
Energy value	3453 kJ 839 kcal
Fats of which saturated	92 g 11.3 g
Carbohydrates of which sugars	0 g 0 g
Fiber	0 g
Proteins	0 g
Salt	0 g

250 ml

GREEN PESTO WITH BASIL

INGREDIENTS: Basil 45.2%, sunflower oil 34.2%, potato flakes, salt, water, Grana Padano **cheese** 2% (**milk**, salt, rennet, lisozyme from **egg**), **cashew nuts**, sugar, extra virgin olive oil, Pecorino Romano **cheese** (**milk**, salt, rennet), garlic, pine nuts, acidity regulator: E575, antioxidant: E300. **The allergens are indicated in bold.**

AVERAGE NUTRITION VALUE per 100g	
Energy value	1715 kJ 416 kcal
Fats of which saturated	41.3 g 5.8 g
Carbohydrates of which sugars	6.3 g 1.9 g
Fiber	1.3 g
Proteins	4.1 g
Salt	3 g

Net Weight 190 g

STORAGE ADVICE
Keep in a cool and dry place.

NET WEIGHT
1190 g + 250 ml

MADE IN ITALY



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Lot and Best Before
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