

# Western Focata Bread

Yield 127  
8oz. Portions  
Bake at 400  
For 10 min.

- I. 3 gallons water
- II. 1 ½ # egg whites
- III. 1 # yeast
- IV. 8 oz. Salt
- V. 13 oz. Sugar
- VI. 16 oz. Olive oil
- VII. 1# 14 oz. Butter
- VIII. 31 # A.P. Flour
- IX. 2 ½ oz. Thyme
- X. 5 oz. Ground Cumin
- XI. 5 ½ oz. Oregano
- XII. 3 Bunches green Onions
- XIII. 15 Cloves Roasted Garlic (chopped )
- XIV. 4 ½ cups Sun Dried Tomatoes (chopped )
- XV. 6 oz. Fajita Dust
- XVI. 3 oz. Fresh Basil ( chopped )
- XVII. 14 oz. Black Olives ( chopped )
- XVIII. 12 oz. Pine Nuts ( roasted )

1. PUT LIQUED IN TO MIXER
2. ADD DRY INGERDENTS
3. MIX UNTIL DOUGH FORMES A BALL
4. PORTION OUT IN TO 8 oz. BALLS AND FREEZ

## TO BAKE

1. THAW DOUGH
2. ROLL OUT DOUGH TO FIT IN TO PANS APPROXIMATLY 8 in.
3. COAT PAN WITH PAN SPRAY AND BLUE CORN MEAL

4. COAT TOP WITH OLIVE OIL AND DRYED BASLI
5. BAKE

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