

Focaccia with Truffle Oil

Makes 1 ea. 8x12-in. bread

The haunting flavor of truffle transforms the humble focaccia bread into an elegant addition to any brunch or an antipasto platter.

Ingredients

1 ea. 18-oz. [Wood Stone Dough](#) ball
2 Tbsp. extra virgin olive oil
1 Tbsp. truffle salt
1 Tbsp. fresh thyme leaves
¼ cup grated Parmigiano-Reggiano
1-2 Tbsp. truffle oil

Method

Oven Temperature: 500-525 degrees

- On a floured or semolina covered work surface, stretch the dough to form a ¾-in. rectangle.
- Dimple the dough by pressing your fingers firmly all over the surface.
- Brush the dough with olive oil and sprinkle with truffle salt.
- Scatter thyme leaves over surface of dough, followed by the cheese.
- **Flame Height: 2.8**
- Bake focaccia **in the center of the oven** until it is evenly browned on top and bottom, rotating once for even baking.



www.woodstonehome.com (800) 578-OVEN (6836)