

Red Grape Focaccia

Makes 1 ea. 8x12-in. bread

A little sweet, a little savory...this focaccia is a delicious breakfast choice. It's also lovely served with a cheese course.

Ingredients

- 1 ea. 18-oz. [Wood Stone Dough](#) ball
- 1-2 Tbsp. extra virgin olive oil
- ¼ lb. red flame grapes
- 1 Tbsp. fleur de sel or coarse sea salt

Method

Oven Temperature: 500-525 degrees

- On a floured or semolina covered work surface, stretch the dough to form a ¾-in. thick rectangle.
- Brush the dough with olive oil.
- Dimple the dough by pressing individual grapes all over the surface.
- Sprinkle with salt.
- **Flame Height: 2.8**
- Bake **in the center of the oven** until it is evenly browned on top and bottom, rotating once for even baking.



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