

# Miele GALLERY

ON BANK

## FOCACCIA WITH FIG AND BLUE CHEESE

### INGREDIENTS

|            |                                 |
|------------|---------------------------------|
| 2-1/2 to 3 | cups all-purpose flour          |
| 1 envelope | Pizza Crust Yeast               |
| 3/4 tsp    | salt                            |
| 1 cup      | very warm water (120° to 130°F) |
| 2 tbs      | olive or vegetable oil          |
| Cornmeal   |                                 |

### Suggested toppings

Onions, figs, blue cheese, parmesan shavings, crumbled bacon, feta, sundried tomatoes, olives, arugula, fennel, spinach leaves, roasted red pepper



### PREPARATION

Combine 2 cups flour, undissolved yeast, and salt in a large bowl.  
Stir very warm water and olive oil into flour mixture.  
Stir in enough remaining flour to make soft dough.  
Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes.  
Lightly oil 1 (14-inch) or 2 (12-inch) round pizza pan(s)  
Sprinkle pan with cornmeal. Shape and roll dough to fit desired pan(s).  
Top pizza with olive oil, crumbled blue cheese, sliced red onion and sliced figs.  
Bake 10 minutes at 425 degrees.  
Top with arugula when out of the oven.