

Corn Cheese Foccacia

Makes: 48 or 96 servings

48 Servings

96 Servings

Ingredients	Weight	Measure	Weight	Measure
Water (110 degrees Fahrenheit)		4 1/2 cups		2 qt + 1 cup
Yeast, bakers, active dry		2 tsp		1 Tbsp + 1 tsp
Sugar, granulated		2/3 tsp		1 1/3 tsp
Cornmeal, degermed	12 oz		1 lb 8 oz	
Flour, all purpose white, enriched, bleached	2 lb 4 oz		4 lb 8 oz	
Salt		1 tsp	.44 oz	2 tsp
Oil, Olive	4 oz		8 oz	
Cheese, mozzarella, lowfat, shredded	1 lb 2 oz		2 lb 4 oz	
Cheese, Cheddar, shredded	2 1/2 oz		5 oz	
Cheese, American, pasteurized, shredded	2 1/2 oz		5 oz	
Corn, yellow, frozen (thawed)	2 lb		4 lb	
Oil, Olive		2 Tbsp + 2 tsp		1/4 cup + 1 1/3 Tbsp
Salt, kosher		2 tsp		1 1/3 Tbsp
Pepper, black, ground		2 tsp	.33 oz	1 1/3 Tbsp

Directions

1. In a large mixer bowl, combine water, yeast, and sugar and let stand for 5 minutes.
2. In a large bowl combine the cornmeal, flour, salt, first amount of olive oil, and the cheeses.
3. With mixer set on #1, gradually add the cheese mixture to the water mixture, while mixing for 2-3 minutes.
4. Once mixed, add corn and blend on #1 until blended (do not overmix).
5. Divide mixture into 5- pound balls of dough. Knead each

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	187	
Total Fat	5.7 g	
Protein	6.9 g	
Carbohydrates	27 g	
Dietary Fiber	1.6 g	
Saturated Fat	NA	
Sodium	180 mg	

Meal Components

Grains	2 unknowns
Meat / Meat Alternate	2/5 ounce

ball of dough out on a floured surface. Knead each ball of dough out on a floured surface. Knead in an additional 1-2 cups of flour per dough ball to make a pliable dough.

6. Roll each ball of dough out into 18x26" rectangle, 1/2 inch in thickness. Place on ungreased 18x26" sheet pan. Brush each crust with 4 teaspoons of olive oil, 1 teaspoon of kosher salt, and 1 teaspoon pepper.

7. Cut into 3 x 6 1/2" pieces to yield 24 per pan.

8. Bake at 400 degrees Fahrenheit for 15 minutes or until golden brown. Serve warm.