



## FOCACCIA POCKETS

CIA recipe concepts 2017

**Yield:** 12 portions

### INGREDIENTS

**2 Unit** **RICH'S** 12" X 16" Proof & Bake Sheeted Pizza Dough,  
22 24-Oz (#35300)

**1 Dash** Olive Oil (as needed)



### DIRECTIONS

- 1 Place one sheet of Rich's 12in X 16in Presheeted Pizza Dough on lined sheet pan, spray lightly with water, and place the second sheet of dough directly on top of the first.
- 2 Thaw dough overnight in the refrigerator.
- 3 When ready to bake, cover the dough with sprayed plastic wrap, and place in a warm place to proof. When fully proofed, dough will completely fill sheet pan.
- 4 Using a bench scraper, cut dough into 12 squares. Drizzle olive oil along the cut lines.
- 5 Bake at 375°F until golden brown, and internal temperature is 200°-210°F.
- 6 Let cool, then break rolls apart.
- 7 Cut pockets diagonally, and pull apart to form the pocket.
- 8 Fill with your choice of fillings.