



Directions

1. Prepare Focaccia dough recipe as directed, then after the dough has risen, flatten it out and roll into a 10 or 12 inch circle.
2. Spread cheeses out over dough evenly, roll dough tightly into a loaf, pinch ends then fold end over and under to create about an 8 inch long loaf. Brush loaf with olive oil and sprinkle with garlic salt and parsley.
3. Place loaf onto a nonstick cookie sheet and let rise for 20 minutes. At the same time, preheat the Westinghouse Pizza Express with pizza stone to 375°F.
4. Then place into you Westinghouse Pizza Express and cook at 375°F until loaf is golden brown, about 30 minutes. When done, remove and let cool for 5 minutes then cut generous slices and serve.

Chef Rick Tip

Make sure you pinch and fold under the ends as well as place the final roll on the bottom of the loaf when you put it on the pizza stone to ensure it seals itself when cooking. Make sure you let the dough rise after you roll it to ensure it is light and airy on the inside.



Westinghouse

Crispy Three Cheese Bread

Ingredients

- 1 Focaccia Dough Recipe
- 1/2 cup grated parmesan cheese
- 1/2 cup shredded Asiago cheese
- 1/2 cup grated Romano cheese
- 1 teaspoon olive oil
- 2 teaspoons Garlic Salt
- 1 table spoon dried parsley

