

# Herb Focaccia

## Ingredients:

1 recipe [Italian Bread](#) prepared though the first rise

1/2 cup extra-virgin olive oil

1 cup (4 ounces) grated Parmesan Cheese

1 tablespoon chopped fresh parsley

1 tablespoon chopped fresh basil

1 table spoon chopped fresh oregano

1 cup (4 ounces) shredded Parmesan cheese

## Method:

**Divide** dough in half. On a floured board, roll each half to an 11 inch circle. Transfer each one to a greased baking sheet. Brush each one all over with olive oil, the sprinkle with grated cheese, the herbs, and then shredded cheese. Set aside to rest in a warm spot for 30 minutes.

**Fifteen** minutes before baking, preheat oven to 425f.

**Pierce** focaccia in several places with a tines of a fork. Bake 17 to 20 minutes until bread is well browned, serve warm or at room temperature.

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Made on a Mac