

NYBG

FARMERS MARKET RECIPE



FOCACCIA PIZZA

Recipe by Fino Farms

Ingredients

Produce available from Fino Farms

- Focaccia bread (pick up from Wave Hill)
- 2 TBSP or more of garlic olive oil (pick up from Arlotta Olive Oil)
- 1 cup of grated cheese of choice
- 2 tomatoes
- 1 red onion
- 1 garlic clove
- Salt and pepper to taste
- Basil
- Arlotta's balsamic glaze (optional)

Instructions

Split a Focaccia bread from Wave Hill Breads the long way and drizzle it with Arlotta Garlic Olive Oil. Layer on the freshly shaved cheese of your choice.

Next, add on some thin slices of Fino Farms tomatoes. In a separate bowl, mix some Fino Farm thinly sliced red onion with a minced clove of their garlic, some Arlotta Basil Olive Oil, and salt and pepper.

Drizzle mixture on top of the tomatoes, place in a 400–450–degree oven for 10–15 minutes. Once baked, remove from oven and top with chopped basil and a final drizzle of Basil Olive Oil. Finish with some of Arlotta's balsamic glaze (optional). Simple, but, oh so delicious!