

FOCACCIA BAGEL



Focaccia is the rage in Italian restaurants across the country. Now, you can create Focaccia varieties that will have your personal touch by just filling and topping Bagels - yes Bagels - as you desire. Try this "Mediterranean" version, and you'll have them exclaiming, "Volare... Oh Oh."

EXTRA SALES AND PROFITS FOR YOU!

Use our BakeMark Bagel Mix or our Frozen BakeMark Bagels. It's so easy you will wonder why you haven't tried them before. These will make a great item that can be served for lunch or as an afternoon snack. As with all new items, be sure to always keep plenty in your display.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- BakeMark Frozen Egg Bagels
- BakeMark Frozen Plain Bagels
- BakeMark Bagel Mix

1. THAW



Remove the desired quantity of bagels from the box, and let them thaw completely. Plain or Egg bagels can be used.

2. FLATTEN



Press the thawed bagels with your fingertips until they are flat and about twice as large. Don't touch that rolling pin! Just use your fingertips, and press them into shape. your fingertips, and press them into shape.

3. TOP WITH CHEESE



Brush the flattened bagels liberally with olive oil. Now, top the dough with any combination of the following items: Italian seasoning, shredded cheeses, sauces, onions, garlic (whole or powdered), olives or veggies. Be as creative as you like.

4. BAKE



Place them in the oven at 360°F, and bake until the bagel or cheese just begins to turn brown.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com