



## Earthy Mushroom and Goat Cheese Focaccia

A thick, dimpled focaccia base acts as a sponge for the rich tomato sauce. Topped with drained mushrooms and finished with fresh rocket and soft goat cheese, this offers a premium vegetarian option built almost entirely from your dry store, securing an incredibly low food cost.

### INGREDIENTS

Chef Professional Easy Cook Non-Stick Spray

300g focaccia dough proved

120g Chef Professional Pizza Sauce

80g mozzarella cheese grated

150g Liberty Select Mushrooms Pieces and Stems drained well

70g soft goat cheese

Fresh rocket leaves

Chef Professional Olive Oil for drizzling

### METHOD

- 1 Preheat the oven to 200 degrees Celsius.
- 2 Prepare a deep baking tray with a thorough coating of Chef Professional Easy Cook Non-Stick Spray.
- 3 Gently press the proved focaccia dough out to the edges of the tray and dimple the surface deeply with your fingers.
- 4 Spread the Chef Professional Pizza Sauce generously across the dimpled dough, allowing it to pool slightly in the indents.
- 5 Top with a light layer of grated mozzarella and an even layer of the drained Liberty Select Mushrooms Pieces and Stems.
- 6 Bake for 18 to 22 minutes until the thick dough is baked completely through and the bottom is crisp.
- 7 Remove from the oven and immediately top with crumbled soft goat cheese so it warms through.
- 8 Top with fresh rocket and finish with a heavy drizzle of Chef Professional Olive Oil Blend to elevate the earthy notes.