

MASTER CHEF RECIPES



SICILIAN SFINCIONE (SICILIAN STYLE FOCACCIA)

BY TIM BUCCI, CMC

INGREDIENTS

Dough:

- 1 package instant dry yeast 7 grams
- 10oz water, warm
- 16oz all-purpose flour
- 2 tsp salt
- 1oz olive oil
- 1 tbsp. granulated sugar

Sauce:

- 1 large yellow onion, diced
- 2 tbsp. olive oil
- 14 oz can whole peeled tomatoes, crushed by hand
- 2 garlic clove minced
- 1 tsp dry oregano
- 2Tb fresh basil, chiffonade
- salt to taste

YIELD: 12 SERVINGS

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Topping 1:

1/4 cup grated Pecorino Romano cheese or aged caciocavallo cheese
4 anchovy fillets packaged in oil, minced
1/2 tsp dry oregano
olive oil for greasing the pan and for drizzling over the sfincione

Topping 2:

8oz bulk Italian sausage
1Tb olive oil
1/4c pecorino romano
1/4tsp red chili flakes
Black pepper to taste

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METHOD

Prepare the dough

1. In the bowl of a stand mixer fitted with a dough hook, add warm water, flour, sugar, olive oil, and yeast.
2. Mix for 2 minutes on medium speed. Sprinkle in salt and continue mixing for 6 minutes.
3. Cover in plastic wrap and let rise until doubled in bulk, about two hours.

Prepare the sauce

1. Heat olive oil in a medium sized skillet and sauté the onions until golden, about five minutes. Stir in the minced garlic and cook two minutes longer.
2. Add the peeled tomatoes and break them down with a wooden spoon. Stir in the oregano, basil, and salt, to taste. Lower to a simmer and cook for 20 minutes.

Prepare Sausage Topping

1. Heat oil in a saute pan, add sausage and cook until light brown. Remove from the heat. Stir in romano, chili flakes, and black pepper.



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To assemble and bake

1. When the dough has risen, oil a 10x16 inch baking sheet generously. Using your finger tips, stretch out the dough to cover the entire pan. Let dough rest briefly if it continues to spring back and proceed to press out dough to cover entire pan. Cover with a towel and let sit 30 minutes.
2. Preheat oven to 425 degrees F. If using, distribute anchovy evenly over the dough. Cover with the prepared tomato sauce. Sprinkle the grated cheese over the sauce. Sprinkle with oregano and lightly drizzle with olive oil.
3. If using Italian sausage, spread sauce over dough and then Italian sausage
4. Bake for 25 minutes until the bottom is browned and the breadcrumbs are crisp. Cut into squares and serve hot or cold.