



The schiacciata al formaggio is a flat “focaccia” bread, typical of Umbria and is either oval, square or rectangular in shape.

Ingredients : soft wheat flour, eggs, Pecorino cheese, Pecorino Romano cheese, Grana Padano cheese or Parmesan Reggiano cheese, extra virgin olive oil, salt, natural yeast (kept refrigerated at a temperature of 10 °C).

Preparation: the ingredients are mixed by hand or in a mixer. The dough is rolled out by hand until flat, oval shaped (or square or rectangular) focaccia breads have been formed. These are then placed on greased oven trays, which have been lined with oven paper and left to rise for about an hour, after which they are cooked in the oven at about 200°C.

Storage: this is a fresh product and should be kept at a temperature of 6° to 8° C and eaten within 2 to 3 days.