

## Napoleon's Own Foccacia



*¼ cup Napoleon Extra Virgin Olive Oil*

*1 tsp. crushed rosemary or Italian seasoning*

*Napoleon Grilled Garlic Cloves, chopped - to taste*

*Napoleon Grilled Sun Dried Tomatoes, chopped (optional) - to taste*

*1 loaf Italian bread*

Brush the bread with Napoleon Extra Virgin Olive Oil,  
spread with chopped garlic and sprinkle with seasoning of choice.

Add sun dried tomatoes if desired.

Bake at 400F for 10-15 minutes until light brown.

Brush again with remaining olive oil before serving.

Note: A healthy way to eliminate butter from your diet and enjoy the distinctive taste of our olive oil is to dip pieces of bread in the oil as you dine. In Italy, people place small bowls of olive oil on the table. Take our word for it, this is delicious!

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