



CATEGORY

Bakery



FINISHED PRODUCT

Bread, Ocassion Bread, Savoury food

FOCACCIA

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.000	80.00
Water	1.000	80.00
<u>Bakels Pane Maggia Bianco</u>	0.250	20.00
Salt	0.030	2.40
<u>Bakels Dry Yeast</u>	0.010	0.80
Total Weight: 2.290		

METHOD

- 1: Mix all ingredients in a doughmixer.
- 2: Run the dough for about 7 minutes slowly and 10-15 minutes quickly, the dough should rise from the bottom before it is ready.
- 3: Let the dough rest in a plastic tray for at least 3 hours, making a few strokes on the dough every hour.
- 4: Place the dough on a oiled table and chop it into the desired pieces.
- 5: Put the dough in molds with olive oil in, and place them in the prover, or in the fridge for the next day.
- 6: When the dough has risen to the brim, sprinkle olive oil over the pressure with your fingers into the dough, add olives, dried tomatoes, feta cheese, oregano, etc.
- 7: Bake them at input temperature 240C with a little steam, lower the temperature to 200C and bake them for 18-25 minutes depending on the size of the mold.

