



CATEGORY

Bakery



FOCACCIA

INGREDIENTS

Group 1

Ingredient	KG	%
Strong wheat flour	1.300	84.00
Water	1.000	65.00
Bakels Pane Maggia Bianco	0.250	16.00
Olive oil	0.075	5.00
Fresh yeast	0.040	2.20
Salt	0.035	2.00
Total Weight: 2.700		

METHOD

Mix the ingredients into an elastic dough. 6 min at first speed, 6-8 min on second speed. Divide into 2,5 kg pieces and leave to rest for 1 hour in a plastic tray. Roll out the dough to 7 mm thick and apply in a sprayed sponge cake tin (45 x 60 x 4 cm). Leave for fermentation in a prover. Remove after about 40 min and press down olives, cherry tomatoes and feta cheese. Brush with olive oil and add fresh rocket salad on top. Steam: 3 sec. Starting temp: 230 °C. Bakingtemp: 180 °C until it is ready.