



# DEEP PAN SOFT FOCACCIA

👤 Advanced level

These types of focaccia are ideal to be stuffed with every kind of salami, cheese and salad.

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## Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer) 13 minutes

Bulk fermentation 10 minutes at 22-24°C

Proofing for 80-90 minutes at 28-30°C.

Baking at 240-250°C for 12-14 minutes.

DOUGH: knead for 3 minutes on first speed and 10 minutes on second speed.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

RESTING: let it rest at 22-24°C for 10 minutes.

SCALING: divide the dough into pieces of about 1400-1500 grams for each focaccia and into 50 grams pieces for the round foccacinina monoportion.

SHAPING: roll out the dough on previously oiled trays

PROOFING: place in the proofer at 28-30°C with relative humidity of 75-80% for about 80-90 minutes.

BAKING: before baking dimple the dough with your fingers, brush generously with olive oil and sprinkle with salt. Decorate with the rosemary. Bake in a static oven at 240-250°C for 12-14 minutes.