



DEEP PAN SOFT FOCACCIA

👤 Advanced level

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



RECIPE CREATED BY:

Marco De Grada
Pastry chef

PROCEDURE

SOFT BREAD 50%

type 00 white flour
salt
olive oil
water
fresh yeast

900g
1100g
10g
80g
1050g
60g

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.

FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.
If cool stored, the product can last up to 7-10 days.

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made simple.**