

CLASSIC FOCACCIA IN A PAN

DOUGH

INGREDIENTS

FOCACCIA & amp; PIZZA

water extra virgin olive oil

fresh yeast

PREPARATION

1.000g Knead all the ingredients together for about 10 minutes.

500g Keep on kneading until the dough is smooth and well elastic.

30-50g Portion the dough out (kg 1.3-1.4 for each 60x40cm tray), transfer onto oiled

20-40q trays and let rest for 15-20 minutes at 22-24°C.

Spread the dough evenly onto the trays with your fingers.

Place in the proofer room at 30°C, with the 80% of relative humidity.

Final composition

Before baking, spread the dough again with your fingers. Sprinkle with plenty of olive oil, then salt.

Bake at about 230°C for 15-20 minutes.