

CLASSIC FOCACCIA IN A PAN

Basic level

FOCACCIA

DOUGH

FOCACCIA & PIZZA	1.000g
water	500g
extra virgin olive oil	30-50g
fresh yeast	20-40g

Knead all the ingredients together for about 10 minutes.
Keep on kneading until the dough is smooth and well elastic.
Portion the dough out (kg 1.3-1.4 for each 60x40cm tray), transfer onto oiled 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.

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