



# CLASSIC FOCACCIA IN A PAN

🏠 Basic level

FOCACCIA

## DOUGH

### FOCACCIA & PIZZA

water

extra virgin olive oil

fresh yeast

1.000g

500g

30-50g

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.

**irca**  
GROUP

Extraordinary  
made simple.