



LIGURIAN FOCACCIA

👤 Intermediate level

SOFT FOCACCIA

FOCACCIA

FOCACCIA & PIZZA

water

extra virgin olive oil

fresh yeast

1.000g

500g

30g

20g

Knead FOCACCIA & PIZZA, water and yeast in a kneading machine at low speed for 5 minutes and at medium speed for 7 minutes.

Pour the oil and keep on kneading until the dough is well-combined and smooth.

Portion the dough out (1100g for each 60x40cm tray), cover with plastic sheets and let rest for about 30 minutes at room temperature.

Lay the dough onto oiled trays and turn it upside down so that the oil sticks on both sides and spread the dough onto about half the surface of the pan.

Put in the proofer room at 28-30°C, with the 70-80% of relative humidity, for about 15-20 minutes.

Then, spread the dough onto the whole surface of the tray and sprinkle about 50g of brine onto the whole surface of the dough.

Return to the proofer room for about 15 minutes.

Now, use your fingertips to create some small cavities, one close to each other, and return to the proofer room for another 30 minutes.

FINAL COMPOSITION

When the focaccia is ready for baking, drizzle the whole surface with about 60g of oil and 200g of brine, then bake at 240-250°C for 20-25 minutes in a deck oven.

Out of the oven, turn the focaccia upside down in the tray for a few minutes.

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