

# LIGURIAN FOCACCIA

Basic level SOFT FOCACCIA

### **FOCACCIA**

## Ingredients FOCACCIA & amp; PIZZA

water extra virgin olive oil fresh yeast

### Preparation

1.000g Knead FOCACCIA & PIZZA, water and yeast in a kneading machine at low 500g speed for 5 minutes and at medium speed for 7 minutes.

30g Pour the oil and keep on kneading until the dough is well-combined and 20q 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 profer 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.	