



# GENOVESE FOCACCIA (SFIZIO CROCK)

chef Intermediate level

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## INGREDIENTS

SFIZIO CROCK

white bread flour - (media forza - 200/220 W)

## PREPARATION

1000g **Temperatures and times**

1000g Kneading time: about 11 minutes

Dough temperature: 26°C

Resting time: 20 minutes at 25°C

Portion: 1100 g

Final leavening: 90 minutes at 30°C

Baking: 15 minutes at 280°C

## Recipe

Kneading (spiral mixer): knead the ingredients adding 1 liter of water. Let the dough turn for 3/4 minutes at second speed, then add the remaining water in two or three times, making sure the poured water has been adsorbed before adding more.

Put the dough onto the work board, shape it and let it rest for 20 minutes.

Divide the dough into portions, then shape the loaves into rectangles with care.

Leave to rest for 15 minutes.

Press the rectangular pieces of dough and lay them in a 60x40 pan previously greased with extra virgin olive oil.

Brush with extra virgin olive oil and let rise at 30°C for 20 minutes.

Spread the pieces of dough with your finger to flatten it to the edges of the pan and let them rest for another 20 minutes at 30°C.

Sprinkle the surface with 75 g of extra virgin olive oil, then, using your fingertips, make some small cavities close to each other.

Let leaven for another 30 minutes at 30°C.

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## BRINE

To prepare the salty water dissolve 30 g of salt in 600 g of water.