

MEDITERRANEAN FOCACCIA

Basic level

SAVOURY LEAVENED PRODUCT

DOUGH

GRAN MEDITERRANEO	10.000g
water	5.500g
olive oil	500g
fresh yeast	400g

In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is smooth and elastic.
Make sure that the temperature of the dough is 26-28°C.
Portion the dough out into loaves (kg 1.1-1.3 for each 60x40cm tray), move them onto oiled trays and let them rest for 15-20 minutes at 22-24°C.
Press the loaf onto the trays with your finger, to wide and flatten it into a focaccia. Put in the proofer room at 30°C, with relative humidity of approximately the 80% for 45 minutes.

FINAL COMPOSITION

Before baking, spread the focaccia with you fingers again.
Evenly drizzle with plentiful extra virgin olive oil, sprinkle with salt and decorate with rosemary (at your choosing).
Bake the focaccia for 15-20 minutes at 230°C.