



SAVOURY OR SWEET FOCACCIAS

👤 Basic level

PANDORA SALATA

fresh yeast
water

1.000g
60g
450-500g

PANDORA SALATA g 1.000 Yeast g 60 Water at 20-24°C g 450-500
KNEADING: knead until a smooth, velvety consistency is obtained.
RESTING: roll up and leave to rest at room temperature for 20 minutes.
METHOD: divide the dough into 60-65 gramme pieces, roll them up and place on suitable baking sheets that have been liberally dosed with olive oil.
LEAVENING: after 45-50 minutes of rising at 28-30°C, squeeze the dough energetically until it takes on the shape of the mould, leave to rise for 10-20 minutes, squeeze delicately with fingers that have been moistened with oil and sprinkle salt and rosemary (or sugar over the top).
BAKING: bake at 200-220°C.