



SAVOURY FOCACCIA (YORK EVOLUTION SAVEUR)

👤 Basic level

FOCACCIA DOUGH

type 00 white flour
salt
olive oil
water - (10°C)

[YORK EVOLUTION SAVEUR](#)

[OROMALT](#)

fresh yeast

5.000g
100g
200g
2.200-2.500g
100g
50g
150g

Knead all the ingredients until the dough is smooth. Portion the dough out (kg 1.1-1.2 for each 60x40cm tray) and let rest for 15-20 minutes at room temperature (20-22°C).

Spread the dough evenly onto the trays with your fingers, sprinkle with plenty of oil on top and let rise in the proofer room at 30-32°C, with approximately the 80% of relative humidity.

FINAL COMPOSITION

At the end of the rising time, spread the dough again with your fingers, sprinkle with water, or with a mixture of water and plenty of olive oil, and salt.

Bake in a deck oven at 230-240°C for about 10 minutes.

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Extraordinary
made simple.