

SAVOURY FOCACCIA (YORK EVOLUTION SAVEUR)

FOCACCIA DOUGH

INGREDIENTS

type 00 white flour salt olive oil water - (10°C) YORK EVOLUTION SAVEUR **OROMALT**

fresh yeast

PREPARATION

5.000g Knead all the ingredients until the dough is smooth. 100g Portion the dough out (kg 1.1-1.2 for each 60x40cm tray) and let rest for 15-20 200g minutes at room temperature (20-22°C). 2.200-2.500q 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.

150g

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.