



SAVOURY FOCACCIA (YORK EVOLUTION SAVEUR)

🏠 Basic level

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 minutes at room temperature (20-22°C).

2.200-2.500g 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.

100g

50g

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.