



# FOCACCIA

👤 Intermediate level



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## PROCEDURE

### L'AUTENTICO

water  
olive oil  
fresh yeast

5000g  
3250g  
200g  
150g

### TIMES AND TEMPERATURES

Dough temperature at 26-27°C  
Knead time (spiral mixer) 15 minutes  
Bulk fermentation 10 minutes at 22-24°C  
Resting 15 minutes at 22-24°C  
Proofing for 45-50 minutes at 28-30°C with relative humidity of about 70-80%  
Baking for 20 minutes at 230-240°C

**DOUGH:** start the dough with 3 kg of water (60% compared to the flour) for 4 minutes on first speed and then 7-8 minutes on second speed. Add the water little by little and keep mixing for another 2-3 minutes. Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

**BULK FERMENTATION:** let the dough rest well covered under a cloth for 10 minutes at room temperature (22-24°C)

**SCALING:** break the dough into pieces of about 1400-1500 grams for trays with a dimension of 60x40

**PRESHAPING:** fold creating the preshape

**RESTING:** let it rest for 15 minutes

**SHAPING:** roll the dough out evenly on previously well-oiled trays.

**PROOFING:** place into the proofer at 28-30°C with relative humidity of 75% for 45-50 minutes.

**BAKING:** before baking press the dough with the fingers and generously spread olive oil and salt.

Decorate with the rosemary. Bake in a static oven at 240-250°C for 12-14 minutes.

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## FINAL COMPOSITION

ADVICES: Times for the bulk fermentation and for the proofing may differ due to room temperature.



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