

RECCO-STYLE FOCACCIA WITH CHEESE

Basic level

TRADITIONAL LIGURIAN FOCACCIA WITH FILLING

DOUGH

FOCACCIA & PIZZA	1.000g
water	450g
extra virgin olive oil	50g
Crescenza soft cheese	qb

Knead FOCACCIA & PIZZA, water and oil in a kneading machine at low speed for 5 minutes and at medium speed for 7 minutes, until the dough is smooth and quite thick.
Portion the dough out (500g for each portion), roll each portion (not too tight) in a ball shape.
Cover the dough portions with plastic sheets and let them rest at room temperature for 1 hour at least.
Now, slighlty dust the dough with flour, slighly roll it out with the aid of a rolling pin or with a dough sheeter, then keep on widening and flattening the dough by hand, by rotating it around your fists, until it becomes a very thin sheet.
Slightly oil a 60x40cm baking tray and lay the sheet of dough onto the prepared tray and cover it over the edges around the entire perimeter.
Evently spread small pieces of Crescenza cheese of about the size of a walnut over the entire surface (about 500g).
Make a second very thin sheet of dough (almost transparent) in the same way and lay it over the first layer you just filled with Crescenza cheese. Make the edges of the dough sheets stick together and remove the excess dough that comes out of the baking tray.
Pinch the whole edges of the two dough together with your fingers to seal them and to prevent the cheese from spilling out during the baking.

FINAL COMPOSITION

Before baking, make some 1cm diameter holes in the upper sheet of dough.
Sprinkle with oil and salt, bake at a temperature in the range of 270-300°C for about 5 up to 8 minutes.
It shall be done when the surface is golden-brown with darker bubbles and streaks.
Slice it up and serve it warm or lukewarm to taste it best.

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