

TUSCAN SCHIACCIATA (SFIZIO CROCK)

Temperatures and times

Kneading time: 16 minutes Dough temperature: 26°C

Resting time: 45 minutes at 25°C

Portion: 400/900 g

Final leavening: 180/210 at room temperature

Baking: 13/15 minutes at 250°C

Recipe

Kneading (spiral mixer): knead the ingredients adding 1 liter of water. Let the dough turn for 3/4 minutes at second speed, then add the remaining water in two o three times, making sure the poured water has been adsorbed before adding more.

Put the dough into an oiled bowl and let it rest for 45 minutes at 25°C.

Turn the bowl upside-down on a floured board and divide the dough into portions. Shape the loaves into ovals.

Prepare a floured cloth onto the work surface, put the loaves on it and leave them leavening at room temperature for 3/3.5 hours without covering them.

Since the tuscan schiacciata is characterized by a rough and chapped surface, during the leavening time make sure to form a proper "skin" on the dough surface.

Press the loaves unevenly and lay them onto a peel, then brush the surface with plenty of extra virgin olive oil and coarse salt. Bake for 15 minutes at 250°C.

When the schiacciata is still fresh from the oven, brush it with a thin layer of extra virgin olive oil.

In order to make the production more flexible, it is possible to pre-cook the schiacciata following this instruction. Bake at 250°C for 11/12 minuti, then cool. Package the pieces of schiacciata into food containers or food bag made of plastic, in order to maintain the humidity, then keep in a fridge and use within 3 days.

When necessary, bake at 260°C for 3/4 minutes until the schiacciata take on a brownish tint.