



TUSCAN SCHIACCIATA (SFIZIO CROCK)

chef Basic level

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 or 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 minutes, 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.