

O-tentic

Focaccia



Ingredients

Dough ingredients	g	%
Wheat flour (duo)	1000	100
Water ±	750	75
Salt	18	1,8
Olive oil	20	2
Italian herbs		Q.S.
Green olives	150	15
O-tentic Mediterraneo	40	4
Sapore Rigoletto	20	2

Working method

Mixing

Mixing spiral	8 min. 1 st speed, 6 min. 2 nd speed
Dough temperature	24-26°C
Bulk fermentation	
Scale	Sheet out 2000 g dough for an oiled tray of 60/40. Give fold and place on oiled tray.
Intermediate proof	Rested on tray for 15 min and then push out to the sides of the tray.

Make up

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Final fermentation	± 120 min. at 30°C, 85% RH. At 60 min. take out and pour olive oil topping and press out with fingers to make holes. Place back into the proof chamber for another 30 min.

Decoration before baking

Decorate with half olives and sea salt.

Baking

Oven temperature	≥30°C
Baking time	± 20 min. with initial steam