

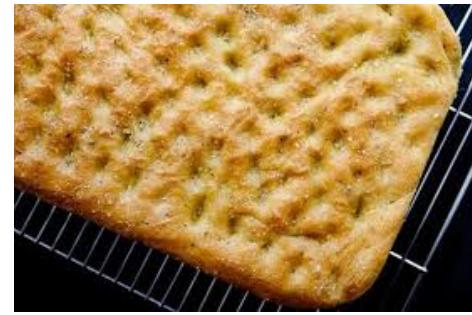
Focaccia

Cuisine: **Italian**

Food category: **Pastry**

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Company: Retigo



Program steps

Preheating: 220 °C

1	Injection	5 n	15 s	500 ml
2	Pause		20 s	
3	Hot air	100 %	Termination by time	00:20 hh:mm 200 °C 100 % X

Ingredients - number of portions - 1

Name	Value	Unit
strong white bread flour	500	g
salt	10	g
dried yeast sachets	2	pcs
olive oil	30	ml
cold water	400	g
olive oil for drizzling	30	ml
fine sea salt	1	g

Directions

Place the flour, salt, yeast, olive oil and 300mlz of the water into a large bowl. Gently stir with your hand or a wooden spoon to form a dough, then knead the dough in the bowl for five minutes, gradually adding the remaining water. Stretch the dough by hand in the bowl, tuck the sides into the centre, turn the bowl 90 degrees and repeat the process for about five minutes. Tip the dough onto an oiled work surface and continue kneading for five more minutes. Return the dough to the bowl, cover and leave to rise until doubled in size. Line an enameled GN container with baking paper. Tip the dough out of the bowl and flatten the dough onto the prepared GN, pushing to the corners, cover with a large plastic bag, making sure it does not touch the top of the dough, then leave to prove for one hour. Preheat the oven to 200C. Drizzle the loaves with oil, sprinkle with fine sea salt then bake in the oven for 20 minutes. When cooked, drizzle with a little more olive oil and serve hot or warm.

Recommended accessories



Enameled GN
container