



## FOCACCIA

### STEP 1

#### INGREDIENTS

L'AUTENTICO  
WATER  
OLIVE OIL  
FRESH YEAST

g 5000  
g 3250  
g 200  
g 150

#### PREPARATION

#### TIMES AND TEMPERATURES

Dough temperature at 26-27°C  
Knead time (spiral mixer) 15 minutes  
Bulk fermentation 10 minutes at 22-24°C  
Resting 15 minutes at 22-24°C  
Proofing for 45-50 minutes at 28-30°C with relative humidity of about 70-80%  
Baking for 20 minutes at 230-240°C

DOUGH: start the dough with 3 kg of water (60% compared to the flour) for 4 minutes on first speed and then 7-8 minutes on second speed. Add the water little by little and keep mixing for another 2-3 minutes.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

BULK FERMENTATION: let the dough rest well covered under a cloth for 10 minutes at room temperature (22-24°C)

SCALING: break the dough into pieces of about 1400-1500 grams for trays with a dimension of 60x40

PRESHAPING: fold creating the preshape

RESTING: let it rest for 15 minutes

SHAPING: roll the dough out evenly on previously well-oiled trays.

PROOFING: place into the proofer at 28-30°C with relative humidity of 75% for 45-50 minutes.

BAKING: before baking press the dough with the fingers and generously spread olive oil and salt.

Decorate with the rosemary. Bake in a static oven at 240-250°C for 12-14 minutes.

#### FINAL COMPOSITION

ADVICES: Times for the bulk fermentation and for the proofing may differ due to room temperature.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER