

## **MEDITERRANEAN FOCACCIA**

## SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL

DOUGH		
INGREDIENTS		PREPARATION
GRAN MEDITERRANEO	g 10.000	In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is
WATER	g 5.500	smooth and elastic.
OLIVE OIL	g 500	Make sure that the temperature of the dough is 26-28°C.
FRESH YEAST	g 400	Portion the dough out into loaves (kg 1.1-1.3 for each 60x40cm tray), move them onto oiled trays
		and let them rest for 15-20 minutes at 22-24°C.
		Press the loaf onto the trays with your finger, to wide and flatten it into a focaccia. Put in the
		proofer room at 30°C, with relative humidity of approximately the 80% for 45 minutes.

FINISHING	
INGREDIENTS	
OLIVE OIL	To Taste
SALT	To Taste
ROSEMARY	To Taste



## FINAL COMPOSITION

Before baking, spread the focaccia with you fingers again.

Evenly drizzle with plentiful extra virgin olive oil, sprinkle with salt and decorate with rosemary (at your choosing).

Bake the focaccia for 15-20 minutes at 230°C.

