



WHOLEMEAL RYE FOCACCIA WITH WHEATGERM

SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

INTEGRAL	g 10000
WATER	g 6000-6500
OLIVE OIL	g 500
YEAST	g 400

PREPARATION

Knead all the ingredients together for about 10 minutes, until the dough is smooth.

Portion the dough out (1000-1200g for each 60x40cm baking tray).

Transfer the dough portions onto oiled trays and let them rest for 15-20 minutes at 22-24°C.

Spread the dough evenly onto the trays with your fingers.

Place in the proofer room at 30°C, with the 80% of relative humidity.

FINISHING

INGREDIENTS

OLIVE OIL	To Taste
SALT	To Taste
ROSEMARY	To Taste

FINAL COMPOSITION

Before baking, spread the dough again with your fingers.

Sprinkle with plenty of olive oil, then salt and decorate with rosemary if desired.

Bake at about 230°C for 15-20 minutes.

