



## GENOESE FOCACCIA (FIORDIMADRE)

### LEAVENED PRODUCTS - SOFT FOCACCIA

DIFFICULTY LEVEL



#### FOCACCIA DOUGH

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##### INGREDIENTS

TYPE 00 WHITE FLOUR	g 5.000
SALT	g 100
OLIVE OIL	g 200
CASTER SUGAR	g 50
WATER - AT 10°C	g 2.200-2.500
FIORDIMADRE	g 150-200
FRESH YEAST	g 150

##### PREPARATION

Knead flour, salt, olive oil, sugar, yeast and FIORDIMADRE with half dose of water.  
Pour the remaining water in 3 or 4 times, until fully absorbed.  
Keep on kneading until the dough is smooth.  
Portion the dough out (1.100-1.200g for each 40x60cm tray).  
Let the dough rest for 15-20 minuti at room temperature (20-22°C).

##### FINAL COMPOSITION

Spread the dough evenly onto the trays with your fingers, sprinkle with plenty of olive oil on top and place in the proofer room at 30-32°C, with approximately the 80% of relative humidity.

At the end of the rising time, spread the dough again with your fingers, drizzle with water, or a mixture of water and plenty of oil, and salt.

Bake in a deck oven at about 230-240°C for about 10 minutes.