

## POTATO FOCACCIA (PAT-DOR 50%)

## SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL

DOUGH		
INGREDIENTS		PREPARATION
PAT-DOR NUCLEO 50%	g 6.000	In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is
STRONG FLOUR	g 4.000	smooth and elastic.
WATER	g 5.500-6.000	Make sure that the temperature of the dough is 26-27°C.
OLIVE OIL	g 400	Let the dough test for 15-20 minutes at 22-24°C, then portion it out.
FRESH YEAST	g 400	Spread and flatten the dough to a thickness of 1cm onto oiled trays.
		Let the dough rest in the tray for another 10-15 minutes at 24°C.

FINISHING	
INGREDIENTS	
OLIVE OIL	To Taste
SALT	To Taste

## FINAL COMPOSITION

Oil the surface, spread the focaccia with you fingers again and sprinkle with table salt.

Put in the proofer room at 28-30°C, with relative humidity of the del 70-80%, for about 40 minutes.

Bake the focaccia for 30-35 minutes at 230°C.



## AMBASSADOR'S TIPS

Due to the high content of dried potato (devoid of gluten), pay special attention not to break the gluten structure.