



## SAVOURY FOCACCIA (YORK EVOLUTION SAVEUR)

### FOCACCIA DOUGH

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#### INGREDIENTS

|                       |               |
|-----------------------|---------------|
| TYPE 00 WHITE FLOUR   | g 5.000       |
| SALT                  | g 100         |
| OLIVE OIL             | g 200         |
| WATER                 | g 2.200-2.500 |
| YORK EVOLUTION SAVEUR | g 100         |
| OROMALT               | g 50          |
| FRESH YEAST           | g 150         |

#### PREPARATION

Knead all the ingredients until the dough is smooth.

Portion the dough out (kg 1.1-1.2 for each 60x40cm tray) and let rest for 15-20 minutes at room temperature (20-22°C).

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

#### FINAL COMPOSITION

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

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