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## POTATO FOCACCIA (PAT-DOR EASY)

## SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL

| DOUGH        |             |  |
|--------------|-------------|--|
| INGREDIENTS  |             | PREPARATION  |
| PAT-DOR EASY | g 10000     | In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is |
| WATER        | g 6000-6300 | smooth and elastic.  |
| FRESH YEAST  | g 400       | 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.                          |
|              |             | 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.