



## CLASSIC FOCACCIA IN A PAN

### FOCACCIA

DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

FOCACCIA & PIZZA

WATER

EXTRA VIRGIN OLIVE OIL

FRESH YEAST

g 1.000

g 500

g 30-50

g 20-40

##### PREPARATION

Knead all the ingredients together for about 10 minutes.

Keep on kneading until the dough is smooth and well elastic.

Portion the dough out (kg 1.3-1.4 for each 60x40cm tray), transfer onto oiled trays and let 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.

##### FINAL COMPOSITION

Before baking, spread the dough again with your fingers.

Sprinkle with plenty of olive oil, then salt.

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

##### AMBASSADOR'S TIPS

Before baking, you can top your focaccia with cherry tomatoes, sliced onions, sliced boiled potatoes, artichokes, peppers, rosemary and so on.