



FOCACCIA BREAD (NATUR ACTIV)

NATURALLY LEAVENED FOCACCIA

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

STRONG FLOUR
WATER
NATUR ACTIV

g 1000
g 500
g 60

PREPARATION

Knead all the ingredients for 10 minutes in a spiral kneading machine.
Make sure that the temperature of the dough at the end of the kneading is 26-27°C.
Let rise for 12 hours at 26-28°C or, as an alternative, for 16-18 hours at 20-22°C.

SECOND DOUGH

INGREDIENTS

WATER
SALT
OROMALT
YORK EVOLUTION

g 1.000
g 700-750
g 40
g 15
g 10

PREPARATION

Knead all the ingredients until the dough is well-combined and smooth.
Let rest for 70-90 minutes at 28-30°C.
Divide the dough into 1kg portions and move them onto well floured board. Shape the portions into rectangles.
Let rise for 90-100 minutes at 28-30°C.
Make some hollows on the surface with your fingertips, then brush with olive oil and sprinkle with salt.

FINAL COMPOSITION

Bake with steam at 280-300°C until golden-brown.

