



## DOUBLE-LAYER ROMAN FOCACCIA (SFIZIO CROCK)

### STEP 1

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#### INGREDIENTS

SFIZIO CROCK	g 1000
WHITE BREAD FLOUR	g 1000
SALT	g 30
YEAST	g 30
EXTRA VIRGIN OLIVE OIL	g 30
WATER	g 1400/1500

#### PREPARATION

##### Temperatures and times

Kneading time: 16 minutes

Dough temperature: 26°C

Resting time: 45 minutes at 25°C

Portion: 400/450 g

Final leavening: 120 minutes at 28°C

Baking: 9 minutes at 260/270°C with steam in the beginning

##### Recipe

Kneading (spiral mixer): knead the ingredients adding 1 liter of water. Let the dough turn for 3/4 minutes at second speed, then add the remaining water in three or four times, making sure the poured water has been adsorbed before adding more.

Put the dough into an oiled bowl and let it rest for 45 minutes at 25°C.

Turn the bowl upside-down on a floured board and divide the dough into portions. Shape the loaves into ovals.

Put the loaves in oiled stackable boxes and leave to rise for 28° for 2 hours.

Sprinkle with durum wheat flour the work surface, then turn a loaf onto it and sprinkle its own surface too. Press the loaf with your finger, widening and flattening it, in order to shape a focaccia.

Put the focaccia onto a baker's peel, remove any the excess flour and sprinkle evenly with extra virgin olive oil. Now, lay another focaccia onto the first one and put in the oven. Bake the focaccia for 9 minutes at 260/270°C, until it take on a brownish tint.

#### **FINAL COMPOSITION**

After a few minutes, when the focaccia is still warm, it is possible to fill it: you just have to pull the two layers gently and they will easily split.

#### **AMBASSADOR'S TIPS**

With Sfizio Crock, it is possible to personalize your own roman focaccia. White bread flour can be replaced either by durum wheat flour or by whole wheat flour, using the same recipe, or you can choose to replace it with one of our bakery mixes such as Korn Fit, Curcubread, Vitamais, Gran Rustico e Gran Mediterraneo etc, but in this case you have to add just 10g of salt instead of 30g.