

CRANBERRY FOCACCIA

OVERVIEW

18-011

INGREDIENTS

Group Bread

Ingredient	KG	%
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.500	100.00
Bread Flour	0.500	100.00
Water	0.600	120.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	2.00
BAKELS ARTISAN 7% CONCENTRATE	0.035	7.00
Salt	0.008	1.50
Olive Oil	0.100	20.00
Total Weight: 1.753		

Group Others

Ingredient	KG	%
Rosemary	0.003	0.60
BAKELS LES FRUITS 50% CRANBERRY	0.060	-
Total Weight: 0.063		

Yield: 2 pieces Rectangular Focaccia

METHOD

How to do it:

1. Mix together all dry ingredients in a spiral mixer for 30 seconds on low speed.
2. Add cold water and mix on low speed for 2 minutes.
3. Add olive oil and mix on high speed for 8-12 minutes or until dough is fully developed.
4. Ferment dough for 45-60 minutes in a well-oiled bowl.
5. Scale dough into 925 grams and place in a well-oiled rectangular pan.
6. Gently flatten dough using fingertips.
7. Proof for 40-60 minutes.
8. Brush with olive oil and dock with fingers.
9. Sprinkle dried rosemary herbs and add Les Fruits 50% Cranberry on top.
10. Bake at 220°C with steam for 15 minutes.
11. Open the vent and continue baking at 180-200°C for another 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread