

FOCACCIA

OVERVIEW

15-017

INGREDIENTS

Group Focaccia

Ingredient	KG	%
Bread Flour	1.000	100.00
Cold water	0.660	66.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
BAKELS ARTISAN 7% CONCENTRATE	0.120	12.00
Salt	0.020	2.00
Olive Oil	0.060	6.00
Cheddar Cheese (grated)	0.100	10.00
Basil	0.020	2.00
Rosemary	0.010	1.00
Total Weight: 1.998		

Yield: 2 x 925g

METHOD

How to do it:

1. Mix bread flour, Bakels Instant Active Dried Yeast, Bakels Artisan 7% Concentrate and salt at low speed for 30 secs.
2. Add cold water and mix for 2 mins at low speed.
3. Add olive oil and mix at high speed for 8-9 mins until fully developed.
4. Add grated cheese, basil leaves and rosemary leaves. Mix at low speed for 1 min.
5. Ferment dough for 60 min in a well-oiled bowl.
6. Scale dough into 925 gms and place on well-oiled rectangular pan (40 cm x 30.2 cm x 3.1 cm).
7. Flatten the dough gently.
8. Proof for 40-60 mins.
9. Brush with olive oil. Dock with fingers.
10. Top as desired (herbs, olives, dried tomatoes, etc).
11. Let the dough recover for 15 mins then bake at 210 C with steam for 15 mins.
12. Open the vent and continue baking at 190-200 C for another 15 mins.
13. Brush with olive oil after removing from oven.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads