



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Savoury Good

SPICY FOCACCIA WITH OLIVES

OVERVIEW

06-087

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
Salt	0.019	1.88
Olive Oil	0.040	4.00
ROTITEX	0.040	4.00
BAKELS COUNTRY HERB BASE	0.050	5.00
BAKELS PESTO BASE	0.030	3.00
Water	0.550	55.00

Total Weight: 1.769

Group 2

Ingredient	KG	%
Red cayenne pepper	0.003	-
Cracked black pepper	0.003	-
Paprika	0.003	-
Iodized salt	0.003	-
Chili powder	0.003	-
Dried herbs	0.003	-
Black Olives	0.020	-
Green olives	0.020	-

Total Weight: 0.058

Yield: 35 x 50-g dough

METHOD

How to do it:

1. Mix bread flour, Bakels Crusty Bread Concentrate, Bakels Instant Yeast and water for 2 minutes on low speed.
2. Add olive oil and Rotitex. Mix on high speed for 8 minutes.
3. Add Bakels Pesto Base and Bakels Country Herb Base towards end of mixing.
4. Rest dough to recover for 20 minutes.
5. Scale and mold as desired.
6. Press flat with hands gently.
7. Proof for 40 minutes.
8. Brush with olive oil. Dock with fingers.
9. Sprinkle herbs and spices evenly.
10. Place back in proofer for 15 minutes.
11. Bake with steam at 210°C for 25 minutes.
12. Brush again with olive oil right after baking.