

Focaccia

Cuisine: Italian

Food category: Pastry



Author: Vlastimil Jaša

Company: Retigo



Program steps

1	Hot air	30 %	Termination by time	00:12	hh:mm	190 °C	+ 90 %	
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Ingredients - number of portions - 1

Name	Value	Unit
plain wheat flour	500	g
water	400	g
fresh yeast	21	g
sea-salt	12	g
olive oil	50	g

Nutrition and allergens

Allergens: 1
 Minerals: Ca, Fe, K, Mg
 Vitamins: A, D, E, K

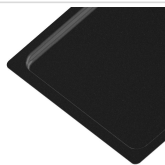
Nutritional value of one portion	Value
Energy	2191.9 kJ
Carbohydrate	365.4 g
Fat	55.9 g
Protein	55.4 g
Water	0 g

Directions

Mix lukewarm water and yeast in a bowl. Gradually add flour until a smooth dough is formed. Cover the bowl with a tea towel and leave it warm so that the dough rises properly. When the dough has risen, we will make two buns out of it, from which we will then make two thicker patties by hand. Pour olive oil over the resulting patties, sprinkle with sea salt, rub and squeeze with your hands so that the oil combines with the salt and the dough.

Place the bread on the GN Vision Bake and bake in a preheated oven on the above program.

Recommended accessories



Vision Bake