

Focaccia

Cuisine: **Italian**

Food category: **Pastry**



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Company: **Retigo**



Program steps

| | | | | | | | |
|---|---------|------|---------------------|-------------|-----|------|----|
| 1 | Hot air | 30 % | Termination by time | 00:12 hh:mm | 190 | 90 % | °C |
|---|---------|------|---------------------|-------------|-----|------|----|

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 |

Recommended accessories



Vision Bake

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.