

Focaccia bread

Cuisine: **Italian**
Food category: **Pastry**



Author: **Ondrej Vlcek**

Company: **Retigo**





Program steps


Preheating:


205 °C


1


 Hot air


 100 %

 Termination by time

 00:20 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 12		
Name	Value	Unit
wheat flour type 550	1	kg
salt	20	g
dried baker's yeast	16	g
water	900	g
olive oil	70	ml
rosemary	20	g
garlic	20	g

Nutrition and allergens	
Allergens:	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	299.7 kJ
Carbohydrate	61 g
Fat	1.1 g
Protein	9.9 g
Water	0 g

Directions

In a large bowl mix flour and yeast together then add salt and water.

Work out the dough either using your hands or electric appliance and you should have very wet mixture. Leave it in a bowl, drizzle with olive oil and cover with cling film.

leave in a fridge overnight. Next day uncover dough and fold it over few times.


Transfer it onto greased enamel tray and let the dough proof in a room temperature until it spreads over a whole tray. Takes around an hour maybe 2 hours.

Sprinkle with chopped garlic and rosemary and drizzle generously with olive oil.

Using your finger tips press gently garlic and rosemary inside and put the tray in the oven.

Bake until golden brown.

Recommended accessories



Enamel GN container