

Focaccia

Cuisine: Italian

Food category: Side dishes

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Program steps

1 Włóż Ciasto do pieca

Hot air
 100 %
 Termination by time
 00:20 hh:mm
 190 °C
 + 100 %

Ingredients - number of portions - 10

Name	Value	Unit
plain wheat flour	960	g
salt	60	g
olive oil	50	g
water	480	g
instant yeast	21	g
sugar	20	g
cherry tomatoes	200	g
olives	100	g
fresh rosemary	20	g

Nutrition and allergens

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

Nutritional value of one portion	Value
Energy	519.1 kJ
Carbohydrate	73.8 g
Fat	9.6 g
Protein	11.9 g
Water	0 g

Directions

Leaven:

21 g of dry yeast
 180 g of wheat flour
 105 ml of warm water
 3 level teaspoons of sugar
 Mix the ingredients and leave in the bowl for the leaven to start working

Cake:

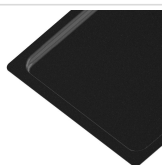
Mix the leaven + the rest of the ingredients

Place the dough on a 65 mm high greased baking tray, leave to rise / use your fingers to make slight indentations, add cherry tomatoes, olives, rosemary
 Bake at 190 degrees, chimney closed, time: 20 minutes

Recommended accessories



Vision Pizza Stone



Vision Bake



Enameled GN container