

FOCACCIA (USING ARTISAN 7% CONCENTRATE)

INGREDIENTS

Group 1

Ingredient	KG
Strong Bakers Flour	5.000
Water (cold)	4.500
Artisan 7% Concentrate	0.350
Salt	0.100
Bakels Instant Active Dried Yeast	0.065
Total Weight: 10.015	

Group 2

Ingredient	KG
Olive Oil	0.250
Total Weight: 0.250	

Yield: 25 Focaccias scaled at 400g.

METHOD

1. Pre-heat oven to 235°C with steam on.
2. Place group 1 into a spiral mixer.
3. Mix for 7 minutes on speed 1 and then up to 30 minutes on speed 3 until dough is fully developed (dough temp. 26°C).
4. Add group 2 to and mix for a further 1-2 minutes on speed 1.
5. Rest in oiled & covered container for 60-90 minutes.
6. Divide dough into 400g pieces and mould into a flat round cob.
7. Place on flat trays and dry prove for 45-60 minutes until fully proved.
8. Using a scraper cut 4 even cuts through the centre of the loaf and sprinkle desired topping (e.g. herb mix, rock salt or parmesan cheese).
9. Place dough in the oven and reduce the temperature to 210°C.
10. Bake for 25-30 minutes (vent after 20 minutes).
11. After baking brush focaccia with olive oil.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Focaccia