



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Flat Bread, Focaccia, Savoury
Good

MULTISEED FOCACCIA

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	0.700
<u>Country Oven® Multiseed Bread Concentrate</u>	0.300
Yeast	0.020
Salt	0.014
<u>French Improver</u>	0.002
Water	0.600
Grilled peppers	0.300
Extra virgin olive oil	0.050
Total Weight:	1.986

METHOD

1. Add all ingredients (except peppers and oil) into a spiral mixing bowl.
2. Mix for 2 minutes on slow speed and 7 minutes on fast speed, until fully developed.
3. Add the oil and mix on fast speed until fully incorporated.
4. Add the peppers for 1 minute on fast speed until fully incorporated.
5. Place the dough in a covered container for 60 minutes.
6. Divide the dough equally and place onto 2 trays with sides (180mm x 300mm) and push dough evenly to the sides.
7. Prove for 45 minutes.
8. Drizzle with oil and push fingers in the dough.
9. Bake at 230°C for 25-30 minutes, without steam.