



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Flat Bread, Occasion Bread,
Speciality Bread, World Bakery

ROSEMARY AND ROCK SALT FOCACCIA WITH SPELT SOURDOUGH

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------------|--------|--------|
| Wheat flour | 10.000 | 100.00 |
| <u>Fermidor® S Germ</u> | 0.300 | 3.00 |
| Yeast | 0.300 | 3.00 |
| <u>Lecitem® 1000</u> | 0.200 | 2.00 |
| Salt | 0.200 | 2.00 |
| Water | 8.800 | 88.00 |
| Olive oil | 0.500 | 5.00 |
| Total Weight: 20.300 | | |

Yield: 50 focaccia

METHOD

1. Add all ingredients (except olive oil) into a spiral mixing bowl.
2. Mix for 7-8 minutes on slow speed and 8-10 minutes on fast speed, until fully developed (add only 80% of the water at the beginning).
3. Add the olive oil and mix for 1 minute slow speed.
4. Dough temperature should be 26-28°C.
5. Bulk for 60-90 minutes at a controlled temperature of 25-28°C, covered with plastic.
6. Scale at 400g and mould into a round cob shape.
7. Prove for 45-60 minutes at a controlled temperature of 25-28°C, covered with plastic.

8. Using a scraper, cut 4 even cuts through the centre of the loaf and sprinkle toppings such as rock salt.
9. Bake at 235°C, falling to 210°C for 25-30 minutes, with steam.
10. Pull out damper after 20 minutes.
11. Brush the top of the Focaccia with olive oil to finish.