



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Flat Bread, Savoury Good, World Bakery



RYE ARTISAN FOCACCIA

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	1.600	80.00
<u>Country Oven® Rye Bread Concentrate</u>	0.400	20.00
<u>Fermidor® S Germ</u>	0.060	3.00
Yeast	0.040	2.00
Salt	0.012	0.60
Water	1.450	72.50
Olive oil	0.100	5.00
Total Weight: 3.662		

Yield: 14 focaccia

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 40 minutes at room temperature, covered with plastic.
5. Scale at 250g and mould into boule shape.
6. Place into 6" round tin and flatten by hand.
7. Dry prove for 45 minutes at room temperature, covered with plastic.
8. Dress with olive oil and gently indent the dough.

9. Bake at 200°C for 20 minutes, without steam.

10. Cut as desired and top/fill with ingredients such as smoked salmon, garlic and herb cream cheese and rocket salad.