



## STRAWBERRY FOCACCIA

### INGREDIENTS

#### Group : Bread

Ingredient	KG
Flour	1.000
<u>Baktem 5% Soft Roll Concentrate</u>	0.050
Yeast	0.030
Water	0.650
Olive oil	0.020
Ground cinnamon	0.010
<b>Total Weight:</b>	<b>1.760</b>

#### Group : Decoration

Ingredient	KG
Fresh strawberry halves	-
Cinnamon sugar	-
<b>Total Weight:</b>	<b>0.000</b>

### METHOD

#### Bread

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Summer



#### FINISHED PRODUCT

Savoury Good

4. Scale at 500g into oiled rectangle foils flatten out by hand.
5. Prove for 60 minutes
6. Dress with olive oil and gently indent the dough.
7. Insert strawberry halves into the dough indents
8. Dry prove for 30 minutes
9. Bake at 225°C for approx. 15 minutes

**Decoration**

1. Whilst hot sprinkle the focaccia with cinnamon sugar