



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Summer



## FINISHED PRODUCT

Flat Bread

# TOMATO, GARLIC & ROSEMARY FOCACCIA

## INGREDIENTS

### Group : 1

Ingredient	KG	%
Wheat flour	10.000	100.00
<u>Country Oven® Artisan Bread 7% Concentrate</u>	0.700	7.00
Yeast	0.300	3.00
Salt	0.200	2.00
Water	7.800	78.00
Olive oil	0.200	2.00
<b>Total Weight:</b>	<b>19.200</b>	

### Group : 2

Ingredient	KG	%
Tomato	2.400	24.00
Chopped garlic	1.900	19.00
Chopped fresh rosemary	1.140	11.40
<b>Total Weight:</b>	<b>5.440</b>	

**Yield:** 38 focaccia

## METHOD

1. Add all ingredients (group 1) into a spiral mixer.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed.
3. Dough temperature should be 24°C.
4. Bulk 60 minutes.
5. Scale at 500g and place in foil.
6. For each focaccia, cut 8 plum tomatoes in half and dress the dough, add 50g of chopped garlic and sprinkle 30g of rosemary over the dough.
7. Dry prove for 60 minutes with a rack cover.
8. Bake at 210°C for 18 minutes.