



## DEEP PAN SOFT FOCACCIA

THESE TYPES OF FOCACCIA ARE IDEAL TO BE STUFFED WITH EVERY KIND OF SALAMI, CHEESE AND SALAD.

### STEP 1

#### INGREDIENTS

SOFT BREAD 50%  
TYPE 00 WHITE FLOUR  
SALT  
OLIVE OIL  
WATER  
FRESH YEAST

#### PREPARATION

##### Times and temperatures

g 900  
g 1100  
g 10  
g 80  
g 1050  
g 60

Temperature of the dough at 26-27°C  
Knead time (spiral mixer) 13 minutes  
Bulk fermentation 10 minutes at 22-24°C  
Proofing for 80-90 minutes at 28-30°C.  
Baking at 240-250°C for 12-14 minutes.

DOUGH: knead for 3 minutes on first speed and 10 minutes on second speed.  
Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.  
RESTING: let it rest at 22-24°C for 10 minutes.  
SCALING: divide the dough into pieces of about 1400-1500 grams for each focaccia and into 50 grams pieces for the round foccacinina monoportion.  
SHAPING: roll out the dough on previously oiled trays  
PROOFING: place in the proofer at 28-30°C with relative humidity of 75-80% for about 80-90 minutes.  
BAKING: before baking dimple the dough with your fingers, brush generously with olive oil and sprinkle with salt. Decorate with the rosemary. Bake in a static oven at 240-250°C for 12-14 minutes.

#### FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.  
If cool stored, the product can last up to 7-10 days.



#### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER