



# FOCACCIA BREAD (NATUR ACTIV)

## NATURALLY LEAVENED FOCACCIA

DIFFICULTY LEVEL   

### FIRST DOUGH

#### INGREDIENTS

|              |        |
|--------------|--------|
| STRONG FLOUR | g 1000 |
| WATER        | g 500  |
| NATUR ACTIV  | g 60   |

#### PREPARATION

Knead all the ingredients for 10 minutes in a spiral kneading machine.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let rise for 12 hours at 26-28°C or, as an alternative, for 16-18 hours at 20-22°C.

### SECOND DOUGH

#### INGREDIENTS

|                |           |
|----------------|-----------|
|                | g 1.000   |
| WATER          | g 700-750 |
| SALT           | g 40      |
| OROMALT        | g 15      |
| YORK EVOLUTION | g 10      |

#### PREPARATION

Knead all the ingredients until the dough is well-combined and smooth.

Let rest for 70-90 minutes at 28-30°C.

Divide the dough into 1kg portions and move them onto well floured board. Shape the portions into rectangles.

Let rise for 90-100 minutes at 28-30°C.

Make some hollows on the surface with your fingertips, then brush with olive oil and sprinkle with salt.

#### FINAL COMPOSITION

Bake with steam at 280-300°C until golden-brown.

