

# Focaccia Mini

## Ingredients

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### Focaccia Mini

Flour	50%	5000g
<i>Vitason Méditerranée 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	2%	200g
Water approx.	52%	5200g

### Decoration

Tomato Slices (Fresh) approx.	5%	500g
Mozzarella Cheese approx.	5%	500g
Oregano approx.	1%	100g

## Working Method

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Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Approx. 1750 gram (30 pieces)
Dough proof	Approx. 15 minutes
Moulding	Divide and round up. Place the dough pieces on baking sheets
Final proof	Total approx. 40 minutes After 20 minutes press it with your fingers and sprinkle it with olive oil
Decorating	Just before baking decorate with a slice of tomato and mozzarella cheese Sprinkle with Oregano
Baking	Approx. 12-15 minutes at 230°C with steam

## Extra Information

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Variation Possibilities	A lot of variations are possible, for example cheese-onion and olive
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For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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