

Focaccia (Italian Plate Bread)



Ingredients

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Flour	100%	10000g
Fresh Yeast	2%	200g
Sonplus Krokant Extra (Crispy)	2%	200g
Salt	1,5%	150g
Rosemary	3%	300g
Oregano	1%	100g
Olive Oil	3%	300g
Water approx.	57%	5700g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Depending on the baking sheet size
Dough proof	Approx. 15 minutes
Moulding	Roll the dough pieces to a slice with a thickness between 2 and 3 cm and which fits on the baking sheet
Final proof	Total approx. 50 minutes After approx. 10 minutes prick the slice with your fingers
Decorating	Just before baking sprinkle the dough with some rosemary
Baking	Approx. 25 minutes at 240°C with a bit steam

Extra Information

Variation Possibilities	Many variations are possible with Italian herbs and/or sea salt, tomato slices, olives, grated cheese etc.
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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