

Focaccia (Méditerranée)



Ingredients

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Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	57%	5700g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 350 grams and rounding
Dough proof	Approx. 30 minutes
Moulding	Mould the dough piece into a rectangle or a round wafer
Final proof	Total approx. 40 minutes After approx. 20 minutes press the dough pieces with your fingers and sprinkle with olive oil
Decorating	Just before baking decorate with slices of tomatoes and mozzarella cheese Sprinkle with oregano
Baking	Approx. 20-25 minutes at 230°C with steam



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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