

Focaccia

Cuisine: **Italian**
Food category: **Side dishes**

Author: **Bartłomiej Kubica**
Company: **RM Gastro Polska Sp. z o.o.**



Program steps

1

Włóż Ciasto do pieca

 Hot air

 100 %

 Termination by time

 00:20 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10

Name	Value	Unit
plain wheat flour	960	g
salt	60	g
olive oil	50	g
water	480	g
instant yeast	21	g
sugar	20	g
cherry tomatoes	200	g
olives	100	g
fresh rosemary	20	g

Nutrition and allergens

Allergens: 1 Minerals: Ca, Fe, K, Mg Vitamins: A, D, E, K	
Nutritional value of one portion	Value
Energy	519.1 kJ
Carbohydrate	73.8 g
Fat	9.6 g
Protein	11.9 g
Water	0 g

Directions

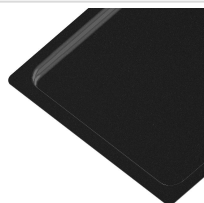
Leaven:
21 g of dry yeast
180 g of wheat flour
105 ml of warm water
3 level teaspoons of sugar
Mix the ingredients and leave in the bowl for the leaven to start working
Cake:
Mix the leaven + the rest of the ingredients

Place the dough on a 65 mm high greased baking tray, leave to rise / use your fingers to make slight indentations, add cherry tomatoes, olives, rosemary
Bake at 190 degrees, chimney closed, time: 20 minutes

Recommended accessories



Vision Pizza Stone



Vision Bake



Enameled GN
container