

Focaccia using LIEVITO MADRE DUO



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Olive oil	0.800 kg
Salt	0.200 kg
<u>Water, approx.</u>	<u>6.500 kg</u>
Total weight	17.900 kg

Mixing time: 8 + 2 minutes, spiral mixer

Dough temperature: 26 – 28° C

Bulk fermentation time: 20 minutes

Scaling weight: as desired

Intermediate proof: 45 minutes

Instructions for use: After the bulk fermentation time, scale dough pieces, process as desired and allow intermediate proof. After the intermediate proof, wash with the oil-salt emulsion, press holes into the dough using the fingers and allow final proof. Subsequently, bake giving steam.

Final proof: approx. 30 minutes

Baking temperature: 220° C, giving steam

Baking time: approx. 20 minutes, depending on the scaling weight

Oil-salt emulsion (for 1.300 kg dough):

Olive oil	0.100 kg
Salt	0.020 kg
<u>Water</u>	<u>0.100 kg</u>
Total weight	0.220 kg