

Focaccia using PASTA ACIDA K



Recipe for 1 tray of 60 x 40 cm

Wheat flour	10.000 kg
PASTA ACIDA K	0.500 kg
Margarine	0.600 kg
Olive oil	0.200 kg
Salt	0.200 kg
Yeast	0.200 kg
Water, approx.	6.000 kg
Total weight	17.700 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 25 – 26° C

Bulk fermentation time: 20 minutes

Scaling weight: 1.200 kg

Intermediate proof: approx. 50 minutes

Instructions for use: After the mixing time, scale the dough into pieces and mould round. Allow the dough to rest. Afterwards roll out and put on trays. After the intermediate proof (in the fermentation chamber), spread the surface with an oil-water-emulsion and press holes into the dough. Cover with e.g. olives, tomatoes, onions and bell pepper. Then allow to prove and bake immediately.

Oil-water-emulsion: 0.150 kg salt, 0.800 kg olive oil, 0.800 l water

Final proof: approx. 30 minutes

Baking temperature: approx. 240° C

Baking time: approx. 20 minutes