

# **CLASSIC FOCACCIA IN A PAN**

## FOCACCIA

DIFFICULTY LEVEL B B B





## DOUGH

INGREDIENTS		PREPARATION
FOCACCIA & PIZZA	g 1.000	Knead all the ingredients together for about 10 minutes.
WATER	g 500	Keep on kneading until the dough is smooth and well elastic.
EXTRA VIRGIN OLIVE OIL	g 30-50	Portion the dough out (kg 1.3-1.4 for each 60x40cm tray), transfer onto oiled trays and let rest for
FRESH YEAST	g 20-40	15-20 minutes at 22-24°C.
		Spread the dough evenly onto the trays with your fingers.
		Place in the proofer room at 30°C, with the 80% of relative humidity.

### FINAL COMPOSITION

Before baking, spread the dough again with your fingers.

Sprinkle with plenty of olive oil, then salt.

Bake at about 230°C for 15-20 minutes.

### AMBASSADOR'S TIPS

Before baking, you can top your focaccia with cherry tomatoes, sliced onions, sliced boiled potatoes, artichokes, peppers, rosemary and so on.

