



## FOCACCIA BREAD (NATUR ACTIV)

### NATURALLY LEAVENED FOCACCIA

DIFFICULTY LEVEL



#### FIRST DOUGH

##### INGREDIENTS

STRONG FLOUR  
WATER  
NATUR ACTIV

g 1000  
g 500  
g 60

##### PREPARATION

Knead all the ingredients for 10 minutes in a spiral kneading machine.  
Make sure that the temperature of the dough at the end of the kneading is 26-27°C.  
Let rise for 12 hours at 26-28°C or, as an alternative, for 16-18 hours at 20-22°C.

#### SECOND DOUGH

##### INGREDIENTS

WATER  
SALT  
OROMALT  
YORK EVOLUTION

g 1.000  
g 700-750  
g 40  
g 15  
g 10

##### PREPARATION

Knead all the ingredients until the dough is well-combined and smooth.  
Let rest for 70-90 minutes at 28-30°C.  
Divide the dough into 1kg portions and move them onto well floured board. Shape the portions into rectangles.  
Let rise for 90-100 minutes at 28-30°C.  
Make some hollows on the surface with your fingertips, then brush with olive oil and sprinkle with salt.

#### FINAL COMPOSITION

Bake with steam at 280-300°C until golden-brown.

