



APCACHÉF ONLINE

▶ Basic
Bread

FOCACCIA



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- Dough

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DOUGH

Bread Flour	500g
Salt	10g
Yeast	4g
Mashed Potato	275g
Water	280g
Olive Oil	50g
Rosemary	5g



METHOD

1. Mix all the ingredients together using a hook attachment.
2. Mix on the first speed for 4 minutes and continue mixing on second speed for 4 - 5 minutes until it becomes a smooth dough.
3. Place the dough in a container and let it proof for 1 hour 30 minutes at 24°C - 26°C or until it doubles in volume.
4. After proofing, transfer the dough onto a baking tray and press out evenly. Cover with cling wrap.
5. Let it final proof for another 1 hour 30 minutes or let it proof until the dough rises to 90%.
6. Once proofed, garnish with oil, tomato and rock salt.
7. Bake at 180°C for 25 - 30 minutes.
8. After baking, leave to cool on a wire rack, then brush a thin layer of olive oil on the surface.

YIELDS

1/4 sheet tray