



# WHOLEMEAL RYE FOCACCIA WITH WHEATGERM

## SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL



### DOUGH

#### INGREDIENTS

INTEGRAL	g 10000
WATER	g 6000-6500
OLIVE OIL	g 500
YEAST	g 400

#### PREPARATION

Knead all the ingredients together for about 10 minutes, until the dough is smooth.

Portion the dough out (1000-1200g for each 60x40cm baking tray).

Transfer the dough portions onto oiled trays and let them rest for 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.

### FINISHING

#### INGREDIENTS

OLIVE OIL	To Taste
SALT	To Taste
ROSEMARY	To Taste

#### FINAL COMPOSITION

Before baking, spread the dough again with your fingers.

Sprinkle with plenty of olive oil, then salt and decorate with rosemary if desired.

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

