



## GENOESE FOCACCIA (FIORDIMADRE)

### LEAVENED PRODUCTS - SOFT FOCACCIA

**DIFFICULTY LEVEL**



#### FOCACCIA DOUGH

##### INGREDIENTS

|                     |               |
|---------------------|---------------|
| TYPE 00 WHITE FLOUR | g 5.000       |
| SALT                | g 100         |
| OLIVE OIL           | g 200         |
| CASTER SUGAR        | g 50          |
| WATER - AT 10°C     | g 2.200-2.500 |
| FIORDIMADRE         | g 150-200     |
| FRESH YEAST         | g 150         |

##### PREPARATION

Knead flour, salt, olive oil, sugar, yeast and FIORDIMADRE with half dose of water.

Pour the remaining water in 3 or 4 times, until fully absorbed.

Keep on kneading until the dough is smooth.

Portion the dough out (1.100-1.200g for each 40x60cm tray).

Let the dough rest for 15-20 minuti at room temperature (20-22°C).

##### FINAL COMPOSITION

Spread the dough evenly onto the trays with your fingers, sprinkle with plenty of olive oil on top and place in the proofer room at 30-32°C, with approximately the 80% of relative humidity.

At the end of the rising time, spread the dough again with your fingers, drizzle with water, or a mixture of water and plenty of oil, and salt.

Bake in a deck oven at about 230-240°C for about 10 minutes.