



FOCACCIA (VITAMAI)

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INGREDIENTS

VITAMAI	Kg 10
WATER	Kg 5-5.5
FRESH YEAST	g 300

PREPARATION

Knead all the ingredients for about 15 minutes.

If you use a plunging arm kneading machine, the kneading time shall be longer.

Keep on kneading until the dough is smooth and well elastic.

Portion the dough out (kg 1.1-1.3 for each 60x40cm tray), transfer onto oiled trays and let 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, for about 90 minutes.

FINAL COMPOSITION

Before baking, spread the dough again with your fingers, sprinkle with plenty of olive oil, salt and decorate with rosemary if desired. Bake in a deck oven at about 230°C for 15-20 minutes.