



## 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.