



## GENOVESE FOCACCIA (SFIZIO CROCK)

### STEP 1

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#### INGREDIENTS

SFIZIO CROCK	g 1000
WHITE BREAD FLOUR	g 1000
SALT	g 25
YEAST	g 40
EXTRA VIRGIN OLIVE OIL	g 60
WATER	g 1100/1200

#### PREPARATION

##### Temperatures and times

Kneading time: about 11 minutes

Dough temperature: 26°C

Resting time: 20 minutes at 25°C

Portion: 1100 g

Final leavening: 90 minutes at 30°C

Baking: 15 minutes at 280°C

##### Recipe

Kneading (spiral mixer): knead the ingredients adding 1 liter of water. Let the dough turn for 3/4 minutes at second speed, then add the remaining water in two or three times, making sure the poured water has been adsorbed before adding more.

Put the dough onto the work board, shape it and let it rest for 20 minutes.

Divide the dough into portions, then shape the loaves into rectangles with care.

Leave to rest for 15 minutes.

Press the rectangular pieces of dough and lay them in a 60x40 pan previously greased with extra virgin olive oil.

Brush with extra virgin olive oil and let rise at 30°C for 20 minutes.

Spread the pieces of dough with your finger to flatten it to the edges of the pan and let them rest

for another 20 minutes at 30°C.

Sprinkle the surface with 75 g of extra virgin olive oil, then, using your fingertips, make some small cavities close to each other.

Let leaven for another 30 minutes at 30°C.

## BRINE

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### INGREDIENTS

WATER	g 600
SALT	g 30

### PREPARATION

To prepare the salty water dissolve 30 g of salt in 600 g of water.

### FINAL COMPOSITION

Sprinkle the focaccia surface evenly with 200g of the brine and bake at 280 °C for 15 minutes (deck oven).

Once baked, turn the focaccia upside-down in the pan for some minutes.

**In order to make the production more flexible** it is possible to pre-cook the focaccia following this instruction. Bake at 260/270°C for 10/11 minuti, then cool. Package the pieces of focaccia into food containers or food bag made of plastic, in order to maintain the humidity, then keep in a fridge and use within 3 days.

When necessary, bake at 280°C for 3/4 minute until the focaccia take on a brownish tint.

### AMBASSADOR'S TIPS

With Sfizio Crock, it is possible to personalize your own genovese focaccia.

White bread flour can be replaced either by durum wheat flour or by whole wheat flour, using the same recipe, or you can choose to replace it with one of our bakery mixes such as Korn Fit, Curcubread, Vitamais, Gran Rustico e Gran Mediterraneo etc, but in this case you have to add just 5g of salt instead of 25g.