



Bread & Rolls - Specialty - Flat breads & Pizza bases

Recipe No:

R105 - R105k

FOCACCIA BREAD

USING [HERCULES ROLL MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	HERCULES ROLL MIX	2.000	100%
	BAKELS INSTANT ACTIVE YEAST	0.024	1.2%
	Olive Oil	0.080	4%
	Water (variable)	1.100	55%
2	Mixed Herbs	0.008	0.4%
	Garlic Granules	0.080	4%

Total Weight	3.292
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Method:

1. No time dough.
2. Place group 1 ingredients in machine bowl and develop thoroughly.
3. Add group 2 and mix through.
4. Dough temperature 30-31°C.
5. Allow dough to recover for 20 minutes.
6. Scale and mould loosely as desired.
7. Dust with flour.
8. Allow dough to recover 10 minutes.
9. Roll into a flat oval shape.
10. Proof for 40 minutes.
11. Brush with Olive Oil.
12. Dock with fingers.
13. Place back in prover for 15 minutes then bake at 210°C.
14. Bake with steam.
15. Brush with Olive Oil on removing from oven.

Notes:

If using Compressed yeast use 80 g in the above recipe.

Using bakers percentages - Percentages on total premix weight

Yield:

9 breads scaled at 350 g.