



Bread & Rolls - Specialty - Flat breads & Pizza bases

Recipe No:

R143 - R143b

FOCACCIA BREAD

USING BAKELS CIABATTA CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	BAKELS CIABATTA CONCENTRATE	0.500	10%
	Olive Oil	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.050	1%
	Water	3.000	60%

Total Weight	8.750
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- Method:**
1. No time dough.
 2. Place all ingredients in machine bowl and develop thoroughly.
 3. Mix for 2 minutes on slow speed followed by 8 minutes on top speed.
 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. Press flat with hands gently.
 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 125 g in above recipe

Using bakers percentages - Percentages on white flour weight

For topping variations add Parmesan cheese, herbs or olives

Yield: 21.5 Focaccia breads scaled at 400 g.