

Focaccia using LIEVITO MADRE DUO



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Olive oil	0.500 kg
Salt	0.150 kg
Water, approx.	7.500 l
Total weight	18.550 kg

Mixing time: 3 + 12 minutes, spiral mixer

Dough temperature: 26 – 28° C

Bulk fermentation time: 20 minutes

Scaling weight: as desired

Intermediate proof: 45 minutes

Instructions for use: After the bulk fermentation time, scale dough pieces, process as desired and allow intermediate proof. After the intermediate proof, wash with the oil-salt emulsion, press holes into the dough using the fingers and allow final proof. Subsequently, bake giving steam.

Final proof: approx. 30 minutes

Baking temperature: 220° C, giving steam

Baking time: approx. 20 minutes, depending on the scaling weight



RECIPE SERVICE



Oil-salt emulsion (for 1.300 kg dough):

Olive oil	0.100 kg
Salt	0.020 kg
Water	0.100 l
Total weight	0.220 kg