



# FOCACCIA BREAD

## Ingredients

### Group 1

Ingredient	KG	%
HERCULES ROLL MIX	2.000	100
BAKELS INSTANT ACTIVE YEAST	0.024	1.2
Water (variable)	1.100	55
Olive Oil	0.080	4

Total Weight: 3.204

### Group 2

Ingredient	KG	%
Mixed Herbs	0.008	0.4
Garlic Granules	0.080	4

Total Weight: 0.088

## Method

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



## Category

Bread & Rolls - Specialty, Flat breads & Pizza bases



## Finished Product

9 breads scaled at 350 g.

