



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread - Specialty Breads, Bread,
Buns & Rolls



OCCASION

Afternoon Tea, BBQ, Summer

FOCACCIA BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
<u>FINO BREAD AND ROLL CONCENTRATE</u>	2.000	100.00
Flour	0.200	10.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.024	1.20
Water (variable)	1.100	55.00
Olive Oil	0.080	4.00
Total Weight:	3.404	

Group 2

Ingredient	KG	%
Mixed Herbs	0.008	0.40
<u>Garlic Granules</u>	0.080	4.00
Total Weight:	0.088	

Group 3

Ingredient	KG	%
Cherry Tomatoes (Halved)	-	-
<u>Garlic Granules</u>	-	-
Rock Salt	-	-
Total Weight:	0.000	

METHOD

1. Place group 1. ingredients in a machine bowl and develop thoroughly.
2. Add group 2. and mix through (Dough Temperature should be 28-30° C).
3. Allow dough to recover for 20 minutes, scale and mould loosely as desired.
4. Dust with flour and allow the dough to recover 10 minutes.
5. Roll into a flat oval shape, proof for 40 minutes.
6. Brush with Olive Oil and dock with fingers.
7. Dress the dough with cherry tomatoes, rosemary, crushed garlic, or rock salt.
8. Place back in prover for 15 minutes.
9. Bake at 210° C with steam.

BAKELS CIABATTA CONCENTRATE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>BAKELS CIABATTA CONCENTRATE</u>	0.500	10.00
Flour	5.000	100.00
Olive Oil	0.200	4.00
<u>BAKELS INSTANT ACTIVE YEAST</u>	0.050	1.00
Water	3.000	60.00
Total Weight: 8.750		

METHOD

No time dough. Place all ingredients in machine bowl and develop thoroughly. Mix for 2 minutes on slow speed followed by 8 minutes on top speed. 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. Press flat with hands gently. 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.