

Foccacia using PIA DO MIX

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Recipe service

Wheat flour	7.000 kg
PIA DO MIX	3.000 kg
VOLTEX	0.100 kg
Olive Oil	0.500 kg
Salt	0.080 kg
Yeast	0.300 kg
Water, approx.	5.500 kg
Total weight	16.410 kg

Mixing time: 2 + 8 mins

Dough temperature: 26°C – 27°C

Bulk fermentation time: 15 mins

Scaling weight: 0.250 kg

Intermediate proof: 25 - 30 mins

Final proof: approx. 30 mins

Initial baking temperature: 220°C giving steam, dropping to 200°C

Baking time: approx. 18 mins

Instructions for use: Roll out to fit hoops/trays and proof for 30 minutes and wash with olive oil/water mixture, indent all over with fingers. Sprinkle with rock salt, decorate with red onion rings and mixed herbs, prove for approx. 30 mins.