



## Savoury or sweet Focaccias

### Step 1

#### INGREDIENTS

PANDORA SALATA	g 1.000
FRESH YEAST	g 60
WATER	g 450-500

#### PREPARATION

PANDORA SALATA g 1.000 Yeast g 60 Water at 20-24°C g 450-500  
**KNEADING:** knead until a smooth, velvety consistency is obtained.  
**RESTING:** roll up and leave to rest at room temperature for 20 minutes.  
**METHOD:** divide the dough into 60-65 gramme pieces, roll them up and place on suitable baking sheets that have been liberally dosed with olive oil.  
**LEAVENING:** after 45-50 minutes of rising at 28-30°C, squeeze the dough energetically until it takes on the shape of the mould, leave to rise for 10-20 minutes, squeeze delicately with fingers that have been moistened with oil and sprinkle salt and rosemary (or sugar over the top).  
**BAKING:** bake at 200-220°C.

### Step 2

#### INGREDIENTS

EXTRA VIRGIN OLIVE OIL	To Taste
ROSEMARY	To Taste
SALT	To Taste