

POTATO FOCACCIA (PAT-DOR)

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL

DOUGH

INGREDIENTS

PAT-DOR	g 10.000
WATER	g 5.500-6.000
FRESH YEAST	g 400
OLIVE OIL	g 400

PREPARATION

In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is smooth and elastic.

Make sure that the temperature of the dough is 26-27°C.

Let the dough test for 15-20 minutes at 22-24°C, then portion it out.

Spread and flatten the dough to a thickness of 1cm onto oiled trays.

Let the dough rest in the tray for another 10-15 minutes at 24°C.

FINISHING

INGREDIENTS

OLIVE OIL	To Taste
SALT	To Taste

FINAL COMPOSITION

Oil the surface, spread the focaccia with you fingers again and sprinkle with table salt.

Put in the proofer room at 28-30°C, with relative humidity of the del 70-80%, for about 40 minutes.

Bake the focaccia for 30-35 minutes at 230°C.

AMBASSADOR'S TIPS

Due to the high content of dried potato (devoid of gluten), pay special attention not to break the gluten structure.