



SAVOURY FOCACCIA (YORK EVOLUTION SAVEUR)

FOCACCIA DOUGH

INGREDIENTS

TYPE 00 WHITE FLOUR	g 5.000
SALT	g 100
OLIVE OIL	g 200
WATER	g 2.200-2.500
YORK EVOLUTION SAVEUR	g 100
OROMALT	g 50
FRESH YEAST	g 150

PREPARATION

Knead all the ingredients until the dough is smooth.

Portion the dough out (kg 1.1-1.2 for each 60x40cm tray) and let rest for 15-20 minutes at room temperature (20-22°C).

Spread the dough evenly onto the trays with your fingers, sprinkle with plenty of oil on top and let rise in the proofer room at 30-32°C, with approximately the 80% of relative humidity.

FINAL COMPOSITION

At the end of the rising time, spread the dough again with your fingers, sprinkle with water, or with a mixture of water and plenty of olive oil, and salt.

Bake in a deck oven at 230-240°C for about 10 minutes.