



# FOCACCIA BREAD (NATUR ACTIV)

NATURALLY LEAVENED FOCACCIA

**DIFFICULTY LEVEL**



## FIRST DOUGH

### INGREDIENTS

STRONG FLOUR

WATER

NATUR ACTIV

g 1000

g 500

g 60

### PREPARATION

Knead all the ingredients for 10 minutes in a spiral kneading machine.

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

Let rise for 12 hours at 26-28°C or, as an alternative, for 16-18 hours at 20-22°C.

## SECOND DOUGH

### INGREDIENTS

WATER

SALT

OROMALT

YORK EVOLUTION

g 1.000

g 700-750

g 40

g 15

g 10

### PREPARATION

Knead all the ingredients until the dough is well-combined and smooth.

Let rest for 70-90 minutes at 28-30°C.

Divide the dough into 1kg portions and move them onto well floured board. Shape the portions into rectangles.

Let rise for 90-100 minutes at 28-30°C.

Make some hollows on the surface with your fingertips, then brush with olive oil and sprinkle with salt.

## FINAL COMPOSITION

Bake with steam at 280-300°C until golden-brown.

