



## Focaccia With Sea Salt And Rosemary

Golden, pillowy soft and made for sharing, focaccia is an Italian-inspired everyday favourite which leaves plenty of room for your own creative flair.

### INGREDIENTS

| INGREDIENTS                | WEIGHT (KG OR L) |
|----------------------------|------------------|
| <b>Dough</b>               |                  |
| Mauri Victory Bakers Flour | 5.000kg          |
| Salt                       | 0.100kg          |
| Mauri Instant Dry Yeast    | 0.025kg          |
| Mauri All Purpose Improver | 0.025kg          |
| Oil                        | 0.250kg          |
| Water                      | 3.750kg          |
| <b>Topping</b>             |                  |
| Sea Salt Flakes            | 0.010kg          |
| Fresh Rosemary             | 1 bunch          |

### PRODUCTS

84257 All Purpose Improver 10kg; 75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg; 60695 Instant Dry Yeast 10kg (500g pack); 35874 Instant Dry Yeast 10kg (5kg pack)

### CREATIVE FLAVOUR TWISTS

Use the same base focaccia dough and method, then apply the below toppings after final proof.

#### Confit Garlic and Cheese

After the final proof, place the confit garlic randomly across the top of the dough and sprinkle the



shredded cheese evenly over the surface. Bake according to the base focaccia method.

### **Hot Honey**

After the final proof, drizzle the dough with oil, sprinkle lightly with salt, and bake according to the base focaccia method. With about 5 minutes remaining, remove the focaccia from the oven, drizzle hot honey over the top.

## **METHOD**

1. Combine all dough ingredients, except the oil, in a spiral mixing bowl.
2. Mix until a clear dough is formed.
3. Slowly add the oil and continue mixing until fully incorporated and the dough is clear.
4. Cover and allow the dough to rest at room temperature for 1 hour.
5. Scale to desired weight: 1.5kg for a half slab or 3kg for a full slab.
6. Place dough into trays and rest for 15 minutes.
7. Gently stretch the dough into the corners of the slab trays, docking with fingers as you go. A drizzle of oil may help with handling.
8. Proof at 30°C and 75% humidity until the dough rises to the top of the trays.
9. Drizzle with oil, then sprinkle with sea salt flakes and fresh rosemary sprigs (or other toppings as desired – see other flavour extension ideas).
10. Bake at 240°C until baked through.