



## Focaccia Bread

PRODUCT: Primo Mulino® Neapolitan-Style Pizza Mix 13681

KG	G	INGREDIENTS	LB	OZ
10	0	Primo Mulino Pizza Mix 13681	22	0
0	80	Instant Yeast	0	2 ¾
6	0	Water	13	3

### EQUIPMENT:

- 4 speed mixer with a hook attachment, or a spiral mixer.

### PREPARATIONS:

1. Place water in bowl, then add mix and yeast.
2. Mix for 2 minutes on 1st speed, then 10 to 12 minutes on 2nd speed.
3. Desired dough temperature should be approx. 26°C (80°F).
4. Brush with oil and cover. Let rest in bulk for 1 hour.
5. Scale at 400gr. (14 oz.), round gently, and cover. Let rest for 20 minutes.
6. Flatten out pieces and place in 8" round pan.
7. Proof for approx. 45 minutes.
8. Let dry on floor for approx. 5 minutes.
9. Spread olive oil on top of dough, then indent dough with tips of your fingers.
10. Garnish top as desired with coarse salt, rosemary, or sage. You can also use Feta cheese, olives, roasted peppers, etc...

### OVEN TYPE:

- Rack oven

### BAKING:

- Bake at 205°C (400°F) for approx. 15 to 20 minutes

Note: If using a convection oven, reduce temperature to 190°C (375°F)

### YIELD:

40 loaves

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.