

FOCACCIA BREAD

PREP TIME:	150 MINUTES
TOTAL TIME:	170 MINUTES
YIELD:	40 loaves
SERVING SIZE:	2 slices (75 grams)
ALLERGENS:	Wheat



Ingredients:

Volume	Ingredient	Weight (grams)	Bakers %
80 cups	Primo Mulino Pizza Mix	10,000	100
1/3 cup	Instant Yeast	80	.8
50 cups	Water	6,000	60
	Total	16,080	

Directions:

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. 26C (80F).
4. Brush with oil and cover. Let rest in bulk for 1 hour.
5. Scale at 400g (14oz), 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.

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

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 and sage. You can also use Feta cheese, olives, roasted peppers etc.
11. Bake at 205C (400F) for approx. 15 to 20 minutes.

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

**For sales inquiries or to request a sample,
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