



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Focaccia



The focaccia bread is from the region of Liguria. It is very soft and is consumed as an aperitif, with olives or as a sandwich.

Preparation time:

2H10

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

12 m

Rating:

☆☆☆☆☆ (No Ratings Yet)

Preparation



BY HAND

Preparation:

- 1 - Mix all of the ingredients in a bowl. Knead until completely blended.
- 2 - Leave the dough to ferment for 30 minutes and cover with a damp cloth.
- 3 - Roll the dough out and leave to rest for another 30 minutes.
- 4 - Mix 30g water, 100g olive oil and 5g salt, spread some of this mixture on the dough. Push your fingers into the dough to make lots of holes.
- 5 - Leave to proof for 30 minutes.
- 6 - Bake at 220 °C for 12 minutes.

Ingredients

Flour (T55):	667 g
Salt:	13 g
Water:	433 ml
Olive oil:	53 ml
Fresh Yeast:	13 g