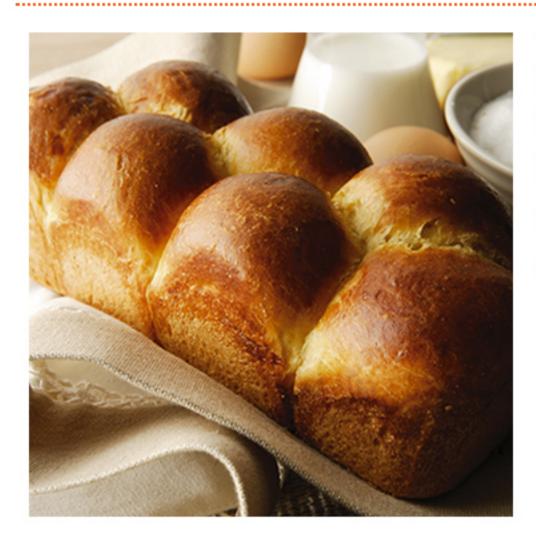


Focaccia



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



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.

