

Focaccia



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients		Weight, g
A	Bread Flour	1000
	Salt	20
	Dried Yeast	14
B	Bunge FarmOrigin First Pressed Sunflower Oil	90
	Eggs	265
	Water	335
C	Garlic, Diced	50
	Dried Rosemary	3
	Salt	5
D	Bunge FarmOrigin First Pressed Sunflower Oil	200

*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

*Attachment – Hook

Method:

1. Put A into the mixing bowl, avoid direct contact between the salt and dried yeast.
2. Mix B in another bowl and add into the mixing bowl containing A.
3. Start the mixing process using the hook attachment at Speed 2 for 15 to 20 minutes or until the gluten is well developed.
4. Bulk prove the dough at room temperature for 45 minutes.
5. Punch back the dough to get rid of the air.
6. Coat the dough with a thin layer of D.
7. Flatten the dough onto a 14" x 14" lined tray.
8. Evenly sprinkle C on the dough.

9. Using fingers, poke the dough to make multiple dent.
10. Evenly drizzle half of D on the dough.
11. Prove the dough in the proofer (35°C, 70% RH) for 1 hour 30 minutes or until the dough is doubled in size.
12. Bake the dough in the preheated oven at 210°C (top heat) and 210°C (bottom heat) for a total of 25 minutes, with a tray turn after the first 15 minutes.
13. Once the focaccia is out of oven, immediately drizzle the remaining D evenly on the focaccia.
14. Cool the focaccia, slice into desired shape and ready to serve.

This recipe is provided for informational purposes only. We cannot anticipate the conditions under which this recipe and the ingredients from other manufacturers may be used and therefore cannot take responsibility for your final result. It is the user's responsibility to ensure safe conditions in relation to the handling, storage and disposal of the products.