



**CATEGORY**

Bakery



**FINISHED  
PRODUCT**

Ocassion Bread

# FOCACCIA – SOURDOUGH CIABATTA

## INGREDIENTS

### Group Focaccia

Ingredient

Water

Wheat flour

Bakels Sourdough Ciabatta

Olive oil

Salt

Bakels Dry Yeast

KG

1.000

1.200

0.140

0.075

0.035

0.013

**Total Weight: 2.463**

## METHOD

Mixing time: 5 + 10 minutes.

Let the dough rest in an oiled bowl for 1.5 hours.

Fold 2 times during the resting time.

Put 1.25 kg dough in a capsule 39x29x4 cm.

Press the dough into the capsule and leave to rise for 1 hour at room temperature.

Brush with olive oil. Press with your fingers all over the dough and add olives, feta cheese, pesto and tomatoes.

Bake in a stone oven.

Starting temperature: 230°C

Baking temperature: 200°C

Steam: 5 seconds

Baking time: 25-30 minutes