



## POTATO FOCACCIA (PAT-DOR 50%)

### SAVOURY LEAVENED PRODUCTS

#### DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

PAT-DOR NUCLEO 50%	g 6.000
STRONG FLOUR	g 4.000
WATER	g 5.500-6.000
OLIVE OIL	g 400
FRESH YEAST	g 400

##### PREPARATION

In a spiral kneading machine, knead the ingredients for about 10 minutes or until the dough is smooth and elastic.

Make sure that the temperature of the dough is 26-27°C.

Let the dough rest for 15-20 minutes at 22-24°C, then portion it out.

Spread and flatten the dough to a thickness of 1cm onto oiled trays.

Let the dough rest in the tray for another 10-15 minutes at 24°C.

#### FINISHING

##### INGREDIENTS

OLIVE OIL	To Taste
SALT	To Taste

##### FINAL COMPOSITION

Oil the surface, spread the focaccia with you fingers again and sprinkle with table salt.

Put in the proofer room at 28-30°C, with relative humidity of the del 70-80%, for about 40 minutes.

Bake the focaccia for 30-35 minutes at 230°C.

#### **AMBASSADOR'S TIPS**

Due to the high content of dried potato (devoid of gluten), pay special attention not to break the gluten structure.