

# Focaccia

Cuisine: **Italian**  
Food category: **Pastry**



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## Program steps

1

 Hot air

 30 %

 Termination by time

 00:12 hh:mm

 190 °C

 90 %



## Ingredients - number of portions - 1

| Name              | Value | Unit |
|-------------------|-------|------|
| plain wheat flour | 500   | g    |
| water             | 400   | g    |
| fresh yeast       | 21    | g    |
| sea-salt          | 12    | g    |
| olive oil         | 50    | g    |

## Nutrition and allergens

Allergens: 1  
Minerals: Ca, Fe, K, Mg  
Vitamins: A, D, E, K

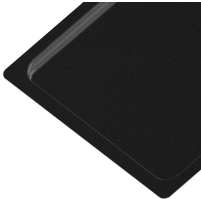
| Nutritional value of one portion | Value     |
|----------------------------------|-----------|
| Energy                           | 2191.9 kJ |
| Carbohydrate                     | 365.4 g   |
| Fat                              | 55.9 g    |
| Protein                          | 55.4 g    |
| Water                            | 0 g       |

## Directions

In a mixing bowl, we combine warm water and yeast. Gradually, we add flour until a smooth dough forms. We cover the dough with a cloth and let it rest in a warm place to rise properly. Once the dough has risen, we shape it into two balls, from which we then use our hands to form two thicker discs. We drizzle the discs with olive oil, sprinkle with sea salt, and use our hands to spread and press them to mix the oil with the salt and dough.

We place the breads on a GN Vision Bake and bake in a preheated oven using the program indicated above.

## Recommended accessories



Vision Bake