

Focaccia Bread



53:23

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

PROFILE

- Ambient
- 1 Full Tray
- From Scratch

- Steam
- 01:00 | -
- 1

- Convection
- 00:08 | -
- 1

- Combi-steam
- 00:06 | -
- 3

Stage 1  
30 °C

Stage 2  
180 °C

Stage 3  
190 °C

RECIPE

Ingredients

- 7 g Active Dry Yeast
- 240 ml Warm Water (90° f)
- 60 ml Olive Oil
- 620 g All-Purpose Flour
- 14 g Salt
- 9 g White Sugar
- 40 g Granulated Garlic
- 40 g Granulated Onion
- 20 g Dry Thyme
- 20 g Dry Rosemary
- 9 g Kosher Salt (for top of bread)

1. Food Preparation

Mix yeast and warm water in mixing bowl and let bloom for 8 minutes Sift and mix dry ingredients in large bowl (except Herbs and kosher salt) Add oil, herbs and flour mixture into mixing bowl with yeast/Mix on low for 5 minutes Stretch dough onto pan sprayed quarter sheet pan Let rest for 20-30 minutes Sprinkle remaining (1 tbsp) Olive Oil and kosher salt on top Proof/Bake in oven

2. Cooking Instruction

Proof and bake in one recipe

3. Food Serving Instruction

Serve with Olive Oil and Balsamic Vinegar, Tampenade, Fresh Diced Tomatoes or use it for a Sandwich

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