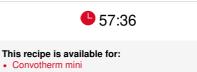


Homemade Foccacia





Accessories: 1/1 GN Granite enamelled tray, 40 mm deep, 3004034

Ambient

1 Full Tray

From Scratch

9

Ingredients

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1	kg	Flour
25	g	Yeast
4	tsp	Sugar
4	tsp	Salt
9	tsp	Olive oil
500	ml	Water
2	pinch	Sea salt
2	pinch	Rosmary

1. Food Preparation

Stage 1 190 °C

Solve the yeast in warm water, and mix it together with flour, salt, sugar, olive oil. Mix the dough until it reaches a smooth texture. Let it rest for 30 min. Brush the tray with an olive oil layer. Roll out the dough and put it in the tray. Brush the top of the dough with some olive oil and add some sea salt and rosemary on top. Let it rest for another 15 min.

2. Cooking Instruction

Put it in the preheated Convotherm.

3. Food Serving Instruction

Serve it warm, together with a dip as appetizer.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.