

## Homemade Foccacia



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**This recipe is available for:**

- Convotherm mini


**Accessories:**

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034

P R O F I L E

-  Ambient
-  1 Full Tray
-  From Scratch

**Stage 1**  
190 °C

 Combi-steam

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 2

R E C I P E

### Ingredients

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

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.