

Focaccia Bread



L 52:30

This recipe is available for:

- Convotherm maxx

Accessories:

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

P R O F I L E

- Ambient
- 1 Full Tray
- From Scratch

- | | | | |
|--|-------------|----------------|--------|
| | Steam | Stage 1 | 30 °C |
| | 01:00 - | | |
| | 1 | | |
| | Convection | Stage 2 | 180 °C |
| | 00:08 - | | |
| | 1 | | |
| | Combi-steam | Stage 3 | 190 °C |
| | 00:06 - | | |
| | 2 | | |

R E C I P E

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

Note: Information emanating from Weibull is given after exercise of all reasonable care 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.