



Homemade Focaccia



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55 Mins + 3 Hours of Rising



480 Kcal / 100 Grams

INGREDIENTS



Mamma Tina Extra
Virgin Olive Oil
40 ML



Paolo Mariani
Type '0' Flour
470 Grams



Fine Salt
12 Grams



Rosemary
To Taste



Dried Yeast
2 Grams



Sugar
16 Grams



Water
230 Grams



Whole Milk
115 Grams

DIRECTIONS

- Mix the yeast with the sugar in a small bowl.
- Pour the yeast mixture and the flour into the bowl of a stand mixer fitted with the paddle attachment.
- Turn on the mixer and gradually add the milk and water (previously mixed together).
- Gradually add the oil while mixing.
- Continue kneading until the dough starts to come together.
- Replace the paddle attachment with the dough hook.
- Add the salt and continue kneading for about 15 minutes until the dough is well-kneaded (use a bench scraper to detach the dough from the hook as needed).
- Transfer the dough into a bowl and cover it with plastic wrap.
- Let the dough rise for 2 hours in an oven turned off with the light on, or until it has doubled in size.
- Grease a 14x11 inch rectangular baking pan thoroughly, including the edges.
- Pour the dough into the pan and grease your hands to prevent sticking.
- Stretch the dough with your fingertips to distribute it evenly across the pan and up the sides.
- If the dough is difficult to stretch, let it rest for a few minutes before continuing.
- Cover with plastic wrap and let the dough rise for another hour in the oven turned off with the light on.
- After rising, create dimples in the dough with oil-greased fingertips.
- Sprinkle with olive oil, rosemary leaves, and salt flakes.
- Bake in a preheated static oven at 180°C for 35-40 minutes in the lower part of the oven.
- Once baked, remove from the oven and enjoy plain or stuffed! **Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE

