

Provençal Focaccia

Dehydrated blend
Savoury du Monde



Tomato Provençal

N° 1310

Tomato, Provence mixes herbs and garlic

Other applications:

Bun, fougasse, soft white bread



INGREDIENTS

T55 or T65 flour: 9,3 kg

Salt: 0,2 kg

Tomato Provençal: 0,7 kg

Water: 6,8 to 7,4 L

Olive oil: 1 L

Yeast: 0,1 kg

Method with 5% dosage

Base temperature: 62°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 15 minutes, then 5-6 minutes while adding the oil.
Spiral: 7 minutes, then 3-4 minutes while adding the oil.

Dough temperature: 25-26°C.

First fermentation: 2 hours with 2.5 kg dough pieces. Fold the dough after 1 hour, then place it on a baking tray with greased baking paper

Preparation: stretch and dimple the dough with your fingertips dipped in olive oil to spread it evenly in the tray.

Final fermentation: 45-60 minutes at 25°C.

Charging the oven: dimple the dough again with oil-dipped fingertips, without degassing, then sprinkle with Herbes de Provence.

Baking: 18-20 minutes at 240-250°C (be careful with the coloring on the top of the focaccia.)