

“Spelt Focaccia Stirata” using SPELT & HONEY

SPELT & HONEY	10.000 kg
Olive oil	0.400 kg
Yeast	0.100 kg
Water	7.000 kg
Total weight	17.500 kg

Mixing time:	5 + 10 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	16 – 20 hours at 5° C
Scaling weight:	0.600 kg
Intermediate proof:	1 – 2 hours
Processing:	focaccia “stirata”
Final proof:	none
Baking temperature:	230° C, open the damper after 10 minutes
Baking time:	18 – 20 minutes

Instructions for use: After the bulk fermentation time, scale the dough, mould long and allow to prove on well-floured boards with cloths. After the intermediate proof, spread the dough pieces on setters and stretch into long-shaped focaccia using the fingers. Wash the upper surface with olive oil, sprinkle with some salt and bake.

