



Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R143 - R143b**

**FOCACCIA BREAD**

USING BAKELS CIABATTA CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS CIABATTA CONCENTRATE	0.500
	Flour	5.000
	Olive Oil	0.100
	BAKELS INSTANT ACTIVE YEAST	0.050
	Water	3.000
<b>Total Weight</b>		<b>8.650</b>

- Method:**
1. No time dough.
  2. Place all ingredients in machine bowl and develop thoroughly.
  3. Mix for 2 minutes on slow speed followed by 8 minutes on top speed.
  4. Dough temperature 30-31°C (86-88°F).
  5. Allow dough to recover for 20 minutes.
  6. Scale and mould loosely as desired.
  7. Dust with flour. Allow dough to recover 10 minutes.
  8. Press flat with hands gently. Prove for 40 minutes.
  9. Brush with Olive Oil. Dock with fingers.
  10. Place required fillings on top.
  11. Place back in prover for 15 minutes then bake at 210°C (410°F).
  12. Bake with steam. Brush with Olive Oil on removing from oven.

**Notes:** For topping variation add Parmesan cheese, herbs or olives.  
If using Compressed Yeast, use 150g (6oz) in above recipe.  
The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.