



Food For Thought Recipe and Allergen Card

Focaccia Bread

100 Portions

Ingredient	Hannah Product Code	Quantity
Strong bread flour	D200220	2k
Dried yeast	D001680	8 tbsp
Olive oil	D001010	500ml
Warm water		500ml (more if necessary)
Sugar	D001146	2 tbsp
Salt	D001199	2 tbsp
Garlic - Crushed		3 cloves
Mixed herbs	D001161	1 tbsp

RECIPE METHOD – ALLERGENS

1. Using a planetary mixer add the strong flour, yeast, sugar and salt
2. Using the dough hook attachment, add the olive oil and slowly add the water with the machine running
3. It will slowly start to form a soft, warm but sticky dough
4. Add more oil if the dough is too sticky
5. Allow the dough to kneed in the machine for 10 minutes until soft and elastic
6. Allow the dough to prove in a warm place for 1 hour or until the dough has doubled in size
7. 'Knock back' the dough with your fists to remove the air
8. Oil the inside of a deep tray, push the dough into the tray using your fingers to the depth of around 2cm
9. Allow to prove in the tray for around 40 minutes until it has doubled in size and brush with olive oil
10. Cook in the oven at 180°C for around 20 minutes or until cooked through
11. Remove from the oven and brush with olive oil whilst the bread is still warm

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...