



Focaccia Bread

Ingredient	10 Portions	50 Portions	100 Portions
Strong bread flour		1kg	2kg
Dried yeast		4 tbsp	8 tbsp
Olive oil		250ml	500ml
Warm water		250ml	500ml (more if necessary)
Sugar		1 tbsp	2 tbsp
Salt		1tbsp	2 tbsp
Garlic - Crushed		2 cloves	4 cloves
Mixed herbs		1 tsp	1 tbsp

Method

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

Allergens Wheat