



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Easter

GARLIC AND ROSEMARY FOCACCIA BREAD

OVERVIEW

(Recipe makes 7 Focaccia Breads)

INGREDIENTS

Group I

Ingredient

Ciabatta Bread Mix

Water

Eggs

Oil

KG

2.000

1.562

0.070

0.050

Total Weight: 3.682

Group II

Ingredient

Rosemary

KG

0.040

Total Weight: 0.040

Group III

Ingredient

Bakels Garlic Butter Spray (As required)

KG

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Total Weight: 0.000

METHOD

1. Place all of the ingredients from Group I into a mixing bowl, apart from the oil.
2. Mix for 6 minutes on slow speed and 10 minutes on fast speed.
3. Once the dough has developed, add the oil and mix on medium speed for 2 minutes.
4. Add 0.035g of the Rosemary and mix on medium speed for 2 minutes.
5. Rest the dough at 26°C – 28°C for 10 minutes.
6. Prepare round foil baking trays with Bakels Garlic Butter Spray.
7. Scale 300g dough and roll into round shapes and flatten using a rolling pin.
8. Place the flattened dough pieces into the prepared foil baking trays.
9. Proof for 15 – 20 minutes.
10. Sprinkle some of the remaining Rosemary over the top of each dough piece and then spray the top of each dough piece with Bakels Garlic Butter Spray before baking.
11. Bake at 230°C for 20 minutes.