

Wholemeal Focacia



Ingredient	%	Batch Weight
Bran coarse	10	0.100 kg
Bran fine	10	0.100 kg
Wheat Flour	80	0.800 kg
Salt	2	0,020 kg
Sugar	2	0,020 kg
Vegetable oil	6	0,060 kg
VX Star	0,8	0.008 kg
Dry Yeast	1	0,010 kg
Water (approx)	70	0.700 kg



Preparation Instructions

1. Place all ingredients into a mixer and mix on slow speed for 3 minutes and then 6 + minutes on fast. Dough Temperature 26 – 28 °C.
2. Once the dough is fully developed, place it into a lightly oiled container and cover with plastic. Rest for 20 minutes.
3. Roll out dough with the dough sheeter to a thickness of around 5 mm.
4. Place on a tray and proof in the prover
5. Proof at for 40 – 45 minutes.
6. After proofing brush with a mix of olive oil, Salt and water
7. After that dip with the finger the dough (See picture)



Baking instructions

1. Place into a preheated oven set at 240°C without steam
2. Bake for a total of 15 minutes

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