

## *Italo's Recipe*

### *“ Tuscan savory Focaccia “*

#### Ingredients:

Italobread	900	Gr
water	500	Gr
Extra virgin olive oil	50	Gr
yeast	30	Gr
Salt	15	Gr

Process: (recipe for 40x60h2 baking pan)

Knead Italobread with 400 gr. water, extra virgin olive oil, yeast and salt at last.

As soon as the dough takes strength slowly add the remaining 100 gr. Of water.

When the dough is smooth and homogeneous remove it from the machine and let it rest for twenty minutes at room temperature, covered with a plastic sheet.

Roll the dough with a rolling pin or with a special machine and deposit it in a 40x60 cm. baking pan, greased generously with extravirgin olive oil, flatten the dough using your hands with your fingers without puncturing..

Wait approximately 60 minutes, final proofing, covered with a plastic sheet.

Before cooking, possibly with steam, leave the Focaccia at room temperature without plastic sheet, for 5 minutes after that sprinkle the Focaccia with extravirgin olive oil, sprinkle with salt and bake at 200/220°c. long enough.

The Focaccia can be filled even before cooking with vegetables cut into thin slices, cherry tomatoes, etc..

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