

Exclusive Recipe



ANUIL



Olive & Tomato Focaccia

By Tulio Retyk

Ingredients

- 1 Kg Bread Flour
- 10gr Dry Yeast (20gr fresh yeast)
- 20gr Salt
- 75gr Olive Oil
- 650gr Cold Water.

Method

- 1 Add the flour, salt and 500gr water to the mixer - mix for 3 min until combined
- 2 Add the olive oil and mix for another minute
- 3 Add the Yeast and rest of the water and mix for another 6 minutes at high speed
- 4 Take the dough ball, cover it up and place in a warm place for 40 minutes
- 5 Use your oven tray - Drizzle some olive oil on the tray, place the dough in the tray and spread it out evenly
- 6 Brush with an olive oil and water mixture
- 7 Add your toppings - Anything from peppers, mushrooms, tomatoes, olives, coarse salt and mozzarella cheese
- 8 Bake at 190°C for 20-25 minutes