



## Spring Focaccia – Ciabatta type rolls

### Stage 1

White Flour	100%	16.000kg
Water	60%	9.600kg
Salt	1.5%	0.240kg
Yeast	2%	0.320kg
Spring Focaccia	2.5%	0.400kg

Mix on spiral mixer for 2 minutes first speed

### Stage 2

Water 10 – 15% 1.600kg – 2.400kg  
Add the second stage of water gradually during mixing on second speed. Mix for 5 minutes on second speed. Dough will be very soft.

Place dough in an oiled container to ferment for 1 hour or until doubled in size. Gently remove the dough onto an oiled surface, taking care not to disrupt the air bubble structure. Scale off into desired shapes.

Place on setters, or peels dusted with rice cones or semovis.

Oven Temperature: 225\*c

Bake on oven bottom for approx 25 minutes with steam.



Best served  
warm with melted  
butter on top

