



# Potato focaccia

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            6

## Potatoes

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300 g potatoes, mealy

Peel the potatoes and cut into about 1 cm cubes. Cook the potatoes cubes in salted water until soft. Allow to cool.

## Yeast dough

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500 g flour

300 ml water

21 g yeast, fresh

15 g salt

50 g olive oil

For the dough, put the flour, water and yeast in a mixing bowl and, using a food processor or mixer, mix on the lowest setting for 6 minutes. Add the salt and continue mixing for 4 minutes. Next, knead the dough on the highest setting for 3 minutes until smooth and elastic. As the last step, add the cooled potato cubes and knead to a homogeneous dough.

Allow the dough to proof for an hour in the mixing bowl until double in volume.

## Focaccia (Italian flat bread)

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Grease the baking tray with olive oil, place the dough on it and stretch to fit the tray.

5 g fleur de sel

5 sprigs of rosemary

½ clove of garlic

30 ml olive oil

30 ml water





Pull the rosemary needles from their stems. Peel and chop the garlic, then, using a blender, mix with the fleur de sel, rosemary needles, water and olive oil. Drizzle half the mixture over the dough. Using your fingers, make depressions in the dough to give it the typical appearance of focaccia. Drizzle over the rest of the mixture and make more deep depressions in the dough. Leave the dough to prove at room temperature for about 30 minutes.

Put the baking tray into the preheated cooking space. Bake.

**Put the pastry in**

## Tips

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If available, the «Proofing» operating mode in the GourmetGuide can be used for letting the dough proof.

## Accessories

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Baking tray

## Additional information

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