



Focaccia

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 1

Focaccia, an Italian flatbread, can be enjoyed no matter the occasion. Light and airy on the inside, slightly crispy on the outside – topped simply with olive oil and fleur de sel or with your favourite ingredients.

Starter dough

250 ml cold water
2 g yeast, crumbled
250 g Manitoba flour (type 0)

Main dough

300 ml cold water
500 g Manitoba flour (type 0)
25 ml cold water
15 g fleur de sel
5 g yeast, crumbled

Shaping

Some olive oil
50 ml olive oil
25 ml water
Some fleur de sel

