Potato focaccia

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Resting time	1 Hrs
Cooking time	19 Mins
Portions	6
Appliance	Combair SEP from 2015

Potatoes

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

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)

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.

(Pre-)heat cooking space to 200 °C with PizzaPlus

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

Put the pastry in

PizzaPlus 200 °C for 19 Mins

Tips

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

Accessories

Baking tray

Additional information

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