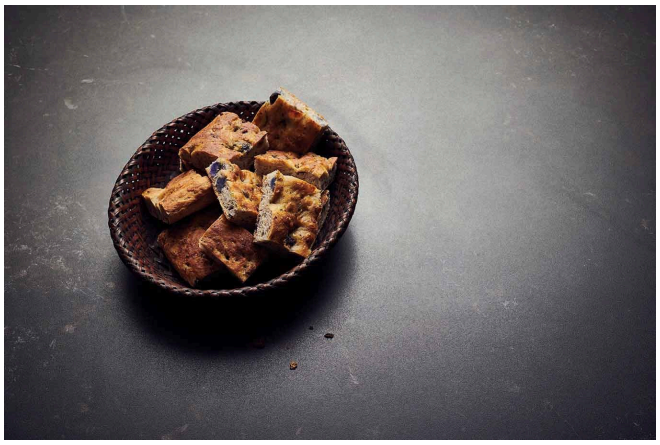
Focaccia

Recipe by V-ZUG Ltd.



Preparation	50 Mins
Resting time	30 Mins
Cooking time	1 Hrs 50 Mins
Piece	1
Appliance	CombairSteamer V2000 from 2021

with blue potatoes and olives

Potatoes

300 g blue potatoes (e.g. St. Galler)

Dough

500 g white flour

1½ tsp salt

½ cube of yeast (about 20 g)

300 ml water

100 g pitted olives

2 sprigs of rosemary, chopped

Olive oil for greasing

Topping

4 tbsp water

4 tbsp olive oil

1 clove of garlic, crushed

Shaping

Olive oil for greasing

Some fleur de sel

Potatoes

Wash the potatoes, place on a perforated stainless steel tray and cook at 100 °C for 25 minutes using the steam mode.

Allow the potatoes to cool down. Peel and cut into about 5 mm cubes.

Dough

Knead all the ingredients in a bowl into a soft, smooth dough. Add the potato cubes and knead well into the dough. Shape the dough into a ball. Put in a bowl and place in the bottom of the cooking space. Allow to rise at 32 °C for 1 hour until double in volume using the professional baking proofing mode.

Topping

Stir all the ingredients together well.

Shaping

Grease the baking tray generously with olive oil. Place the dough on the baking tray and flatten with your hand until about 1 cm thick. Spread the topping over the dough and use your fingers to create depressions in it. Sprinkle with fleur de sel and allow to proof for 30 minutes.

Baking

Preheat the cooking space to 210 °C using the professional baking flour-dusted mode.

Bake the focaccia in the middle shelf position for 25 minutes.

Allow the focaccia to cool on a wire rack.

Cooking steps

Steaming 100 °C for 25 Mins

Take out and prepare the food. Leave the appliance door ajar for the appliance to cool down.

Professional baking proofing 32 °C for 1 Hrs

Shape the dough and allow to rise again before baking.

(Pre-)heat cooking space to 210 °C with Hot air

Preheating finished. Put the food in.

Professional baking rustic 210 °C for 25 Mins

Accessories

Perforated stainless steel tray

Baking tray

Wire shelf

Additional information

Created on	26.01.2022