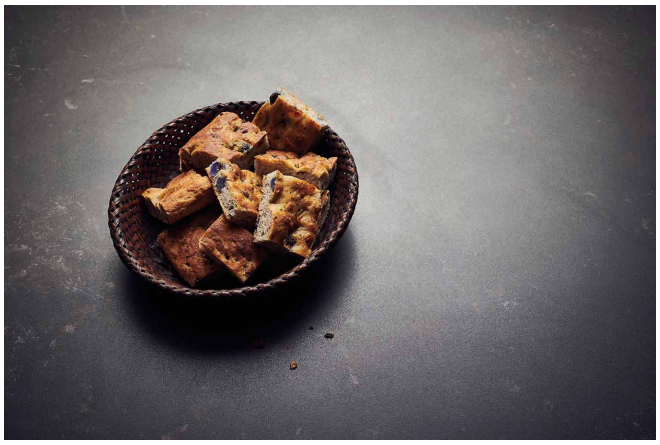
# Focaccia

Recipe by V-ZUG Ltd.



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|---|---|
| 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

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| Created on | 26.01.2022 |