



# Focaccia

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	16 Hrs
Cooking time	20 Mins
Piece	1
Appliance	Combair V6000 45P from 2021

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

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

## Main dough

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

## Shaping

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





## Starter dough

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Mix the water and yeast together in a bowl. Stir in the flour to form a sticky dough. Cover the dough and leave to rest at room temperature for about 12 hours or overnight.

## Main dough

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Put the water and starter in the bowl of the food processor and mix well. Add the flour and, using the dough hook, knead on a slow speed for about 5 minutes until a sticky dough forms, then cover and leave to rest for about 30 minutes. Add the water, fleur de sel and yeast and knead for about 15 minutes into a smooth, soft dough. Place the dough in an oiled bowl and drizzle over some olive oil, using your hands to spread it out. Cover the dough and leave to rest for about 30 minutes. Ease the dough from the sides of the bowl, then stretch it upwards from one side, lift and fold over to the opposite side. Repeat on all sides of the dough. Repeat this process three times, allowing the dough to rest for about 30 minutes each time. Then cover the dough and leave to rest for about 1 hour.

## Shaping

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Line a baking tray with baking paper, then brush the baking paper and the sides of the baking tray generously with olive oil. Carefully remove the dough from the bowl and place it, smooth-side up, in the prepared baking tray. With oiled fingers, stretch and press the dough to fit the tray, cover and leave to rest for about 30 minutes. Preheat the cooking space to 230 °C using the PizzaPlus mode. Stir the olive oil and water together in a small bowl and drizzle over the dough. Make dimples all over the dough with your fingers. Sprinkle over fleur de sel. Put the tray into the preheated cooking space and bake for about 20 minutes until golden brown. Take out and allow to stand before transferring to a wire rack to cool down.

### **Introduce pizza steel**

**(Pre-)heat cooking space to 230 °C with PizzaPlus**

### **Action**

**PizzaPlus 230 °C for 20 Mins**

## Tips

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Manitoba flour (type 0) is available from larger supermarkets and Italian delicatessens. Its high protein content makes it particularly suitable for making pizza dough. Pizza flour can also be used in place of Manitoba flour.

Top the focaccia with dried oregano, rosemary needles, strips of onion and/or cherry tomatoes before baking.

## Accessories

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Pizza steel

Pizza peel

## Additional information

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