

Focaccia with tuna

INGREDIENTS

0,3 kg	TUSCAN MIXTURE	1 kg	WHEAT FLOUR TYPE 550
0,025 kg	SALT	0,04 kg	YEAST
0,01 kg	BAKING AGENT BUN	ok.	COLD WATER
		0,82 kg	
0,45 kg	DRAINED TUNA	0,3 kg	COCKTAIL TOMATOES
0,2 kg	GREEN OLIVES	0,1 kg	GOLD DECOR



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 23 - 24°C

Cake weight: 2.1 kg sheet (60 x 40 cm)

Final fermentation: 30 - 35 min

Aging of the cake: 10 min

Baking temperature: 225°C

Baking time: according to weight

2

From all ingredients prepare the cake according to the recipe. The finished cake is laid out on a sheet of 60 x 40 cm.



3

After spreading the dough evenly, add tuna, cocktail tomatoes and green olives on top. During the final fermentation, prick the dough with a knob and sprinkle with Golden Decor.

4

Bake with a gentle steaming of the baking chamber. After baking, the cake can be smeared with olive oil.

Bon appétit!

Smacznego



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