



FOCACCIA



FOR THE DOUGH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION (in ₹)
	In grams	In cups			
Flour	260 g	1 + ½ + 1/3 cup	7	10.4	WHOLESALE 34.86
Salt	5 g	1 tsp	1	1	
Yeast	5 g	½ tbsp	2	2	
Improver	2 g	1 tsp	1.5	1.5	
Gluten	3 g	1 tsp	4	4	M.R.P. 48.02
Oregano	4 g	2 tsp	1	3	
Black olives	18 g	1 tbsp	4.4	8	
Polish	25 g	-	1.11	1.37	
Water	130 g	½ cup	2.6	2.6	
Beetroot Juice	15 g	1 tbsp	5	5	
Olive Oil	15 g	1 tbsp	5.25	9.15	
TOTAL			₹ 34.86	₹ 48.02	INSTRUCTIONS
METHOD					Do not put too many vegetables at once as they won't stick to the dough. After baking, they will come off.
<ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl of a stand mixer, put together the salt, yeast, flour, improver, gluten, oregano and olives. Add the polish mixture and with the paddle attachment, give it a mix. Now combine beetroot juice with water and pour half of it and mix to form a dough, add rest of the mix to achieve a soft dough. 3. Once the dough is smooth and on the paddle, add the oil and knead for a few minutes more. 4. Now transfer the dough in a greased 7 inch square tin and spread it using your fingers till the corners and let it ferment for about 20-30 minutes. 					
					OVEN TEMPERATURES
					OTG 200°C (upper rod + lower rod + fan) DECK OVEN Upper temperature – 200°C Lower temperature – 200°C



<ol style="list-style-type: none"> 5. After the dough has risen till half, give the first fold by gently picking up the dough from one side and fold it inside towards the centre. Now pickup the other side as well and fold it till the end. Rotate the tin and repeat the same fold for the other side as well. Now with your fingers spread the dough again and mark light dimples all over the dough and flatten it (these dimples are made to hold oil that you will drizzle later). 6. Now let it proof till it almost reaches the top. 7. After the dough has risen, again mark some dimples by gently pressing it with your fingers, put the vegetables & herbs and drizzle some oil on the top. 8. Bake the bread in a preheated oven for 30 min or until golden brown in color After putting it in the oven, spray some water to generate steam. 	<p>UNOX 160°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR POOLISH</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Flour	20 g	0.54	0.8	
Water	20 g	0.4	0.4	
Yeast	A pinch	0.17	0.17	
TOTAL		1.11	1.37	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. In a bowl, combine flour water and yeast, and mix it properly. 2. Keep it in the proofer for 30 minute or till bubbles start to form up. 				

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Room temperature</u>	<u>Freezer</u>
Bread dough	-	1 month
Baked bread	3 days	-