

Pesto Fougasse

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| CIABATTA ARTISAN 20 | 2.000 g |
| PESTO SNACK | 1.000 g |
| WHEAT FLOUR TYPE 550 | 7.000 g |
| Yeast, fresh | 200 g |
| Olive oil | 1.000 g |
| Water, cold | 7.200 g |
| Total | 18.400 g |

Method of use:

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Mix all ingredients to a smooth and silky dough (long mixing due to high water content). Place the dough in an oiled container.

Cover the dough and allow to rest for approximately 3 hours, the dough should triple in size.

Flip the dough on floured table and bring it gently in shape. Cut rectangular pieces to desired weight/size. Then cut with a scraper and bake without further fermentation with steam.

Baking time: 12-15 minutes at 250°C falling to 230°C for breads of approximately 200-250g .

Brush with olive oil directly after baking.

MASTER TIP: THE RECIPE CAN BE MADE WITH "CHEESE SNACK" OR "TOMATO SNACK" IN THE SAME WAY!



Bake the best with something good!

