

# Pasta *Acida*





## Ciabatta

Baker's flour	10.000 kg
PASTA ACIDA	0.500 kg
Olive oil (add when gluten is developed)	0.300 kg
Salt	0.220 kg
Fresh yeast	0.200 kg
Water (cold)	6.600 l
Water, second addition (add when gluten is developed)	1.400 l
<b>Total weight</b>	<b>19.220 kg</b>

Mixing time:	3 + 9 minutes
Dough temperature:	26° C
Bulk fermentation time:	90 minutes
Scaling weight:	0.150 - 0.200 kg
Intermediate proof:	none

### Instructions for use:

Mix a soft but elastic dough and place in a greased plastic container. The dough must be silky/shiny and very elastic. Grease hands in olive oil before checking the dough and transferring it from the mixer to a container.

After the bulk fermentation time, turn the dough out onto a bed of flour and dust some flour on top. Press the dough slightly flat. Divide into pieces and place on silicon-covered baking trays or on a setter. Allow to prove and bake, giving a little steam. Allow the steam to escape after half the baking time.

Final proof:	60 minutes
Baking temperature:	235° C, dropping to 190° C, giving a little steam
Baking time:	22 - 25 minutes

## Mediterranean focaccia

Baker's flour	8.000 kg
REX MILANO	2.000 kg
PASTA ACIDA	0.500 kg
Olive oil (add when gluten is developed)	0.600 kg
Salt	0.120 kg
Fresh yeast	0.200 kg
Water, approx. (add water in two steps)	6.800 l
<b>Total weight</b>	<b>18.220 kg</b>

Mixing time:	3 + 7 minutes
Dough temperature:	27° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.120 kg - for individual focaccia
Intermediate proof:	30 minutes

### Instructions for use:

After the bulk fermentation time, scale the dough and mould slightly round or oblong. After the intermediate proof, press the dough pieces slightly flat and place on greased baking trays. Give a final proof, occasionally pressing fingertips onto the surface of the dough.

### Topping:

Bacon, cheese, fresh onions, olives, herbs, rock salt

Final proof:	50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	15 - 17 minutes

For slabs of focaccia, scale 2.5 kg dough per 60 x 40 cm baking tray  
Baking time: 35 - 40 minutes

## Focaccia

Baker's flour	10.000 kg
PASTA ACIDA	0.500 kg
Olive oil (add when gluten is developed)	0.700 kg
Dried rosemary	0.080 kg
Salt	0.200 kg
Fresh yeast	0.200 kg
Water, approx. (add water in two steps)	7.000 l
<b>Total weight</b>	<b>18.680 kg</b>

Mixing time:	3 + 7 minutes
Dough temperature:	26 - 27° C
Bulk fermentation time:	10 minutes
Scaling weight:	0.120 kg - for individual focaccia
Intermediate proof:	30 minutes

### Instructions for use:

After the bulk fermentation time, scale the dough and mould slightly round or oblong. After the intermediate proof, press the dough pieces slightly flat and place on greased baking trays. Give a final proof, occasionally pressing fingertips onto the surface of the dough.

### Topping:

Bacon, cheese, fresh onions, olives, herbs, rock salt

Final proof:	50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	15 - 17 minutes

For slabs of focaccia, scale 2.5 kg dough per 60 x 40 cm baking tray  
Baking time: 35 - 40 minutes

