

Oven baking tray

Item no. 661141

STÄDTER®

Garden focaccia

FOR 1 BAKING TRAY | WORKING TIME: APPROX. 30 MIN. | BAKING TIME: APPROX. 15-18 MIN.

Ingredients for the dough: 30 g fresh yeast, 1 tbsp honey, 260 ml lukewarm water, 480 g wheat flour (type 550), 1.5 tsp salt, 3 tbsp olive oil | **In addition:** some olive oil to brush the surface vegetables and herbs of your choice for topping

Preparation:

Dissolve the yeast together with the honey separately in the water, leave to rest for 5 minutes and then knead together with all the other ingredients. Knead again on the work surface and leave to rest for approx. 10 minutes. Grease a baking tray (e.g. the STÄDTER baking tray with special perforations) with a thin layer of baking spray or rapeseed oil. Roll out the dough on the worktop to the size of the tray to create a smooth surface. Place the dough on the tray and brush with olive oil.

Within the next 30 minutes, top with vegetables that have not been sliced too thinly and fresh herbs that are not too fine,

to create a beautiful garden pattern. Suitable toppings include onions, peppers, courgettes, olives, tomatoes, parsley stalks, etc. Brush the herbs and vegetable slices with olive oil so that they don't burn during baking. Sprinkle sparingly with coarse sea salt.

Bake in a preheated oven at 200°C top/bottom heat on the lowest shelf for approx. 15-18 minutes, making sure that the topping does not burn.

