



Recipe

Fusion Focaccia



Associated trend: *Craft*

Creating this dough requires quite some craftsmanship. Made with local ingredients, this fusion focaccia provides consumers an experience that is both visually appealing and tasty. It combines fermented black garlic and tomato coloured dough, and is topped off with a dentelle made of green algae or black squid ink.



VIEW THE VIDEO OF THIS RECIPE:
tastetomorrow.com/fusion_focaccia

INGREDIENTS

Olive dough

Total flour weight	100%
Flour	100%
Water	70%
Olive powder	5%
Olive oil	4%
Salt	2%
<i>O-tentic Mediterraneo*</i>	4%

Tomato dough

Total flour weight	100%
Flour	100%
Tomato juice	50%
Water	10%
Olive oil	4%
Tomato paste	20%
Salt	2%
<i>O-tentic Mediterraneo*</i>	4%

Black garlic dough

Total flour weight	100%
Flour	100%
Water	70%
Black garlic	5%
Olive oil	4%
Salt	2%
<i>O-tentic Mediterraneo*</i>	4%



O-tentic

O-tentic is a natural active bakery component that gives you the creative freedom to make breads without the need for long fermentation times.

WORKING METHOD

Mixing Spiral

4 min. at 1st speed – 5 min. at 2nd speed

Dough Temperature

26°C

Bulk fermentation

15 min. ambient temperature

Scale

500g

Intermediate proof

Laminate all doughs separately to 2mm in a 60x40 rectangle shape and place on a tray in the following order olive, then tomato and then garlic. Once done, place in the freezer covered with plastic.

Make Up

Roll out again to 2mm then roll up and place for another 15 min. in the freezer to make it easier for cutting. Place 4 pieces into the wooden box.

Final Fermentation

60 min. at 30°C, 80% humidity

Decoration before baking

Sunset Glaze

Oven temperature

220°C

Baking Time

20 min.

Tips & Tricks

To make the dentelle

- Combine 200 ml water, 60 g oil, 15 g flour and 2 g algae powder. For the black alternative, use squid ink.
- Whisk until fully combined.
- Place in hot frying pan with oil and cook until all water evaporates.