

Caramelized Onion Raisin Focaccia Bread-Foodservice Operators

PRE-FERMENT			INGREDIENTS	DOUGH			% total on formula
GR	% sponge	% total		GR	% dough	% total	
800	100	40	unbleached flour	800	66.6667	40	80
	0	0	whole wheat flour	400	33.3333	20	20
	0	0			0	0	0
800	100	40	Water	600	50.00	30	70
	0.00	0	Salt	44	3.66667	2.2	2.2
4	0.50	0.2	Instant yeast	20	1.67	1	1.2
	0	0	olive oil	60	5	3	3
	0	0	Caramelize yellow onion	500	41.6667	25	25
	0	0	Soaked natural raisins	600	50	30	30
					0	0	0
	0	0			0	0	0
					0	0	0
	0	0			0	0	0
	0	0			0	0	0
	0	0	SPONGE	1604	133.67	80.2	
1604	200.50	80.2	TOTAL	4628	385.67	231.40	231.4



A partnership with the
Idaho-E. Oregon Onion Committee and the
California Raisin Marketing Board

Add macerated red onion and goat cheese on top before baking
Great to eat with humus

	MIXING TIME	3+4+2 avec onion et raisins
	DOUGH TEMPERATURE	26 C
4 hours	FERMENTATION	1hour+1 hour
	DIVIDING	2,300kg fo one tray
	REST TIME	15 minutes
	MAKE UP	
	PROOFING	45 minutes
	BAKING	440 F for 22 minutes
	COOLING	
	SLICING	
	PACKAGING	