Rosemary focaccia

NZBK-042 · Breads Buns And Scones · 1 tray, 16 pieces

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

700 g bread flour

560 mL water

7 g instant yeast

14 g salt

50 mL olive oil

10 g rosemary

PREPARATION

1. Mix flour, water, yeast, salt and half the oil.
2. Fold twice during the first hour, transfer to an oiled 30 × 40 cm tray and proof until bubbly.
3. Dimple with remaining oil, add rosemary and bake at 215°C for 24–29 min.

ALLERGEN CHECK

Wheat

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-042-rosemary-focaccia