



## Ham and Potato Focaccia

### Overview

**Difficulty:** Medium

**Servings:** 12

**Preparation Time:** 30 mins

**Cooking Time:** 3 hours

## Ingredients

910g Bread Flour

590g Cold Water

73g Extra Virgin Olive Oil

23g Salt

12g Dry Yeast

350g Mashed Potatoes

200g Gammon Ham (or Pancetta)

150g Mozzarella Cheese

# 1. Methods for Ham and Potato Focaccia

## Step 1

Add cold water, dry yeast, bread flour and salt in the mixing bowl of the MUM Series 6 Kitchen Machine.

## Step 2

Knead the dough at speed setting 1 for 5 minutes. Add extra virgin olive oil, then increase the speed setting to 4 and knead for 8 minutes until the dough is smooth and elastic.

## Step 3

Maintain the dough temperature at 25°C by using a thermometer or the cold water from step 1, and observe the dough. Leave dough to bulk ferment for 1 hour, where primary fermentation of the dough happens before shaping or dividing the dough. The dough is ready when it proofs and doubles in size.

## Step 4

Lightly oil a deep baking tray (recommended size of Gastronorm 1/2 Pan with the dimensions of 32.5cm x 26.5cm). Stretch the dough and drape half the dough into the baking tray, leaving the rest as overhang.

## Step 5

Dust flour on your table top and flatten the dough with a rolling pin.

## Step 6

Add the stuffing of mashed potatoes, gammon ham and mozzarella cheese. Fold the overhanging dough over the top.

## Step 7

Drizzle olive oil, then push down the dough using your fingers.

## Step 8

Leave the dough to proof for 45 minutes or until the dough doubles in size.

## Step 9

Bake in your deck oven at 230°C for 25 minutes, and enjoy!