

# SUMMER FOCACCIA



RECIPE CREATED BY  
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# Summer Focaccia

Original recipe by Nicolas Boussin & Kevin Zwiygart



Recipe makes 10 focaccias

## FOCACCIA DOUGH

619 g traditional bread flour (T65, approximately 12% protein)  
71 g potato flakes  
15 g salt  
5 g fresh yeast  
469 g water  
35 g **Elle & Vire Professionnel® Unsalted Gourmet Butter**  
35 g olive oil

Combine all ingredients, except for the butter and olive oil, on speed 1 of the stand mixer for 6 minutes. Add the butter and knead on speed 2 for 3 minutes, moistening with the olive oil. Let rise for 1½ hours at room temperature. Punch down and refrigerate overnight.

## PESTO OIL

500 g olive oil  
20 g basil  
50 g peeled garlic cloves, chopped

Blend the basil with the oil and let infuse at room temperature. Strain through a sieve then add the chopped garlic.

## FILLING AND FINISHING TOUCHES

450 g **Elle & Vire Professionnel® French Cream Cheese**  
450 g pitted black olives  
450 g cherry tomatoes / sundried tomatoes  
QS basil  
QS fine cornmeal

## SHAPING AND BAKING

Divide the focaccia dough into 10 x 120 g balls and return to the refrigerator. Roll out into ovals, sprinkling with fine cornmeal. Let rise at 26°C for approximately 2½ hours. Top with cherry tomatoes (or sundried-tomatoes), cubes of cream cheese and black olives. Bake in a 240°C deck oven for approximately 10 minutes. Remove from the oven, brush with the pesto oil, let cool and decorate with basil leaves.



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