

FOCACCIA (1 Loaf of 12 x 16.5cm)

INGREDIENTS

The Dough: Strong white flour 125 gm, Instant yeast 1 tsp, Salt ½ tsp, Water 85 ml, Extra virgin olive oil 2 tbsp

Toppings (per preference): Fresh rosemary leaves, chopped (or dried rosemary), Green Olives, pitted and halved, Sundried tomatoes, Flaky sea salt

Roasted Bell Pepper Dip: Light cream cheese 1 pack (225 gm), Roasted bell peppers, drained 200 gm



Focaccia:

1. Measure the flour in a mixing bowl, add the yeast and salt on opposite sides of the flour.
2. Add 1 tbsp of the extra virgin olive oil and slowly pour in the water, mix the ingredients together using your hands.
3. Mix until a dough is form and use the dough to clean the sides of the bowl to pick up all the dry ingredients.
4. Oil a work surface with the remaining extra virgin olive oil (1 tbsp), take the dough out from the bowl and place directly on the oil, roll the dough around so it is coated with oil and start kneading. During kneading, make sure to stretch and pull the dough as much as possible to activate the gluten in the flour.
5. Knead for about 8 minutes, work through the initial wet stage until the dough starts to form a soft, smooth skin, this is supposed to be a wet, sticky dough, so try not to add more flour.
6. When the dough feels soft and elastic, shape the dough to a ball, lightly oil the mixing bowl and return the dough to the bowl. Cover the bowl with cling film and prove the dough in a Miele oven using the “Prove Dough” function at 40°C for 30 minutes or until the dough has doubled in size.



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7. Prepare a baking tin of D12 x W16.5 x H4cm, brush it with olive oil. Gently transfer the dough into the baking tin, handle it gently to keep as much air in the dough as possible. Use fingertips to stretch the dough out to fill up the tin.
8. Cover the tin with cling film and return to the Miele oven for the second rise using "Prove Dough" function at 40°C for another 15 to 20 minutes.
9. Remove the dough from the oven and preheat the oven using "Moisture Plus" function at 220°C with 2 manual bursts of steam, fill a glass with 150 ml water and inject into the oven through the fill tube located below the control panel.
10. Flour your fingers and make deep dimples in the dough, pushing them all through the dough to the bottom, and then sprinkle with flaky sea salt and add the toppings of your choice.
11. When the oven temperature has reached 220°C, press the "steam" button to release the first burst of steam manually.
12. After the first burst of steam is completed (takes around 4 minutes), quickly place the prepared dough into the oven and press the "steam" button to release the second burst immediately. Bake at 220°C for 13 minutes, or until the bread is golden brown.
13. Remove the focaccia from the oven and remove from the tin as soon as it is not too hot to handle, check that the bottom of the focaccia should also be slightly golden.
14. Drizzle with more olive oil if preferred, and then cool on a wire rack before serving.

Roasted Bell Pepper Dip

1. Combine the cream cheese and roasted bell peppers in a food processor, blend until smooth.
2. Serve with the focaccia.



Miele

意式香草包 (1個 12 x 16.5厘米麵包)

材料

麵糰: 高筋麵粉 125克, 乾酵母 1 茶匙, 鹽 1/2 茶匙, 清水 85 毫升, 初搾橄欖油 2 湯匙

配料 (按個人喜好): 新鮮迷迭香(切碎) / 乾迷迭香香草, 青椒欖, 去核切半, 油漬蕃茄乾, 粗海鹽

烤燈籠椒忌廉芝士沾醬: 低脂忌廉芝士 1 盒 (225克), 油漬烤燈籠椒 200 克

做法:

1. 將高筋麵粉置大碗內的一邊, 將乾酵母及鹽置大碗內的另一邊。
2. 加入1湯匙的初搾橄欖油, 然後慢慢倒入清水, 用手將材料拌勻。
3. 當拌勻至麵糰狀, 利用麵糰將大碗內剩餘的乾粉粘起至乾淨。
4. 於枱面上抹上剩餘的橄欖油(1湯匙), 取出麵糰直接放於已抹油的枱面上。將麵糰滾動至表面沾上油份後便可開始揉搓。揉搓時盡量將麵糰拉扯, 使麵粉內的麩質活躍起來。
5. 麵糰需揉搓約8分鐘, 由起初粘粘濕濕的麵糰揉搓至軟身而光滑狀。麵糰應呈粘濕狀, 切忌額外加入太多麵粉。
6. 當麵糰變得軟身而有彈性時, 將其搓至圓球狀。於大碗內抹少許油然後放入麵糰, 用保鮮紙包好。放入Miele焗爐內進行發酵, 以「發酵麵糰」模式用攝氏40度焗30分鐘或至其脹大2倍。
7. 於尺寸約深12 x 闊16.5 x 高4厘米的烤盤內抹一層橄欖油。慢慢地將麵糰放入烤盤內, 過程需盡量輕柔以保存麵糰內的空氣。用指尖輕輕推開麵糰的邊緣使其填滿烤盤。
8. 用保鮮紙包好烤盤, 放入Miele焗爐內進行第二次發酵, 以「發酵麵糰」模式用攝氏40度再焗15至20分鐘。





意式香草包 (1個 12 x 16.5厘米麵包)



9. 取出麵糰後，以「加濕」模式預熱Miele焗爐至攝氏220度，並選擇「手動噴射2次蒸氣」，以水杯盛載150毫升清水，透過控制面板下方的水管注入清水。
10. 手指沾上麵粉後於麵糰表面壓下小凹洞直至麵糰底部，撒上粗海鹽並按個人喜好加入不同配料。
11. 當焗爐達至攝氏220度時，按「蒸氣」鍵以手動方式噴出第一次的蒸氣。
12. 當第一次蒸氣噴完後(需時約4分鐘)，立刻將準備好的麵糰放入焗爐內，然後按「蒸氣」鍵以手動方式噴出第二次蒸氣。用攝氏220度焗13分鐘或至表面呈金黃色。
13. 取出意式香草包並於溫度稍降後盡快移除烤盤，查看麵包的底部應呈淡金黃色。
14. 最後可按個人喜好再澆上橄欖油然後置架上待涼，即可品嚐。

烤燈籠椒忌廉芝士沾醬

1. 將低脂忌廉芝士及油漬烤燈籠椒放入攪拌器內並攪拌至幼滑。
2. 與意式香草包一同享用。