



Focaccia di Recco

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Ingredients

200g Flour (00 or manitoba)
125 ml Water
45ml Olive Oil
250g Crescenza or stracchino

Salt

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Prepare

- ? Mix 200g flour with 5 g salt in a bowl
- ? Add 20ml olive oil and 125ml
- ? Mix for 10 mins until the dough is elastic
- ? Wrap the dough in cling film and leave it for 1-2 hours

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Cook

- ? Divide the dough in two
- ? Roll out dough thinly (2mm)
- ? Spread 250g cheese across the dough

? Put the second rolled out dough on top

? Top it with salt and olive oil

? Bake it 6-8 mins at 300°C / 10-15min at 250°C/ 20mins at 220°C

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Category

1. Food
2. normal

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Mai 2022

Author

admin