

FOUGASSE



Preparation : 15 min - **Resting :** 1 hr 30 min - **Cooking :** 15 min - **Equipment :** -

Ingredients : 1 fougasse

- 250 g strong white bread flour - 150 ml hand-hot water - 5 g de sel garniture - 10 ml olive oil - 50 ml olive oil - 6 g fresh yeast - Thyme

1. Stir the yeast into the water with a fork until it dissolves. Leave to rest for 1 minute.
2. Place the flour, salt, oil and yeast liquid in the main bowl fitted with the dough blade.
3. Process for 1 minute or until a soft dough has formed.
4. With floured hands, transfer the dough to an oiled dish. Cover with cling film and leave to rise for 1 hour.
5. Gently fold the dough over twice with floured hands and cover with cling film or a damp cloth. Prove* for 30 minutes.
6. Meanwhile, preheat your oven to 240 °C (gas mark 9).
7. Gently lift the dough out of the dish and place it on a baking tray lined with baking parchment, taking care not to squash the air bubbles.
8. Spread the dough out, flattening it with your fingertips.
9. Scatter the olives and thyme over half the surface and fold the other half over. Brush with the oil.

10. Bake for approx. 15 minutes. Eat warm or cold.

Chef's tip :

you can replace the olives with cherry tomatoes, cheese, etc.

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