

Wholemeal and yogurt focaccia with bacon!



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✂ For 1 rectangular backing pan of 18X34 cm.

Ingredients

120 g of sourdough (active)
420 g wholemeal wheat flour
200 g of water
125 g plain yogurt
6 g of rice malt
12 g of salt
14 g of extra virgin olive oil
100 g smoked bacon

Garnish

coarse salt, black pepper and extra virgin olive oil

Method

The night before, please refresh the sourdough. The next day take 120 g and put it in a large bowl, add warm water, yogurt, malt rice and with a fork dissolve the yeast well until everything is liquid, then add the flour, salt and mix. Add the oil emulsified with a tablespoon of water taken from the total recipe and mix again. Put everything on the pastry board and knead vigorously (see video) for about fifteen minutes. After the first few minutes, when the mixture is not yet smooth add the diced bacon and continue to knead. Form a ball, cover with a damp cloth or with plastic wrap and let rise for 2 hours, then deflate the dough to obtain a rectangle, and proceed to the fold. Fold one on both sides, right and left, a third of the overall rectangle, turn 90° and repeat, cover and let stand for 1 hour. Take flatten the dough with your hands or a rolling pin and spread in buttered pan, cover with plastic wrap and let rise for 3-4 hours until it becomes pretty swollen. Before baking, brush the focaccia with olive oil, form the pits with your fingers and sprinkle with coarse salt and black pepper. Bake in preheated oven at 200°C for 25-30 minutes. Remove from the oven and let cool on a rack before serving.