



ITALIAN FOCACCIA

METHOD

- 01 Mix yeast and water. Then add in flour and knead the dough until it forms gluten and feels smooth.
- 02 Put the dough in a greased bowl, and place in the Miele Oven for the first proofing with "Prove Dough" function for 30 minutes.
- 03 After the first proofing, knead the dough from bottom to top repeatedly until smooth again. Place it in the Miele Oven for the second proofing with "Prove Dough" function for another 30 minutes.
- 04 After second proofing, cover the dough with cling wrap. Then proof at low temperature in the fridge for 12-18 hours.
- 05 Take out the dough and put it onto a greased 5cm-depth cast iron tray. Rest at room temperature for 30 minutes.
- 06 After resting, knead the dough with fingers to release the air. Then place in the Miele oven for the proofing with "Prove Dough" for the final 30 minutes.
- 07 Add halved cherry tomatoes, oil infused garlic and rosemary evenly on the dough.
- 08 Take out the dough after proofing. Then, preheat Miele Oven at 230°C with "Moisture Plus"* function and set to release 1 burst of steam manually. Prepare 100ml of water and pull out the water intake pipe to absorb the water.
- 09 Put the dough in the preheated oven and press the button to release the burst of steam. Then bake at 230°C for 25 minutes. Ready to serve when done.

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INGREDIENTS

Bread Flour	600 g
Water	450 ml
Yeast	5 g
Cherry Tomato (halve)	8-10 pcs
Rosemary	1 bunch
Oil Infused Garlic	15-20 pcs

* "Moisture Plus" function: Subject to selective Miele built-in oven model. Activate "Moisture Plus" function, then follow the instructions for steam injection during roasting or baking.



Tips

- Knead the dough gently. And fold it repeatedly to release the air.
- Using the "Prove Dough" function to ensure stable temperature and moisture for consistent proofing results.
- By applying the "Moisture Plus" function, the oven will release bursts of steam during the baking process, so the dough will rise better for a crispy crust and soft texture.

15 h

8 persons

自家製意大利香草包

做法

- 01 將酵母和水拌勻，加入麵粉，攪拌至起筋滑身。
- 02 將麵團放入已掃油的碗中，然後放入Miele焗爐內進行第一次發酵，以「發酵麵糰」功能發酵30分鐘。
- 03 第一次發酵完成後取出麵團，從底部將麵團覆上頂，重複動作至麵團滑身，然後放回焗爐內以「發酵麵糰」功能進行第二次發酵30分鐘。
- 04 第二次發酵完成後，為麵團封上保鮮紙，置於雪櫃以低溫發酵12-18小時。
- 05 之後取出麵團，放入已掃油及深度約5厘米高的鑄鐵盤，放室溫30分鐘。
- 06 30分鐘後，用手指將麵糰氣泡擠出，然後放入Miele焗爐內以「發酵麵糰」功能發酵30分鐘。
- 07 將車厘茄、油浸蒜頭、迷迭香平均放上麵團。
- 08 完成後取出麵糰，並選用「加濕」*功能，以攝氏230度預熱Miele焗爐，同時選擇手動加濕1次，並預備100毫升水讓喉管吸水。
- 09 將麵團放入已預熱的焗爐中，按下加濕按鈕噴灑蒸氣，然後以攝氏230度焗25分鐘。完成後即可享用。

材料

高筋麵粉	600克
水	450毫升
酵母	5克
車厘茄（開半）	8-10粒
迷迭香	1棵
油浸蒜頭	15-20粒

* 「加濕」功能只限於部份Miele嵌入式焗爐。啟動「加濕」功能，根據焗爐指示注水，於烤焗時噴灑蒸氣。

網上教學短片



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Miele Hong Kong



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貼士

- 搓麵糰的力道需輕柔，亦可將麵糰重覆對摺，以擠出空氣。
- 利用「發酵麵糰」功能可穩定控制溫度及濕度，確保每次發酵效果一致。
- 利用「加濕」功能在烤焗時噴灑蒸氣，令麵包有更佳膨脹效果，外脆內軟。



15 小時



8 人份