

Focaccia croccante

Ingredients:

- * 375 g Tipo 0 flour
- * 235 g Water
- * 20 g Extra virgin olive oil
- * 3 g Granulated sugar
- * 6 g Salt
- * 24 g Fresh beer yeast

Steps:

1. Place the yeast in the water at a temperature of about 35 °C, add the oil and half of the flour in a planetary