

Miso and Kimchi Focaccia

Ingredients:

- Macphie Softie 0.200kg
- Water 1.300kg
- Yeast 0.100kg
- Flour 2.000kg
- Kimchi 0.300kg
- Miso 0.050kg
- Sesame Seeds 0.050kg
- Vegetable Oil 0.300kg
- Parsley



Method:

1. Drain Kimchi, save 50g of the brine and set aside.
2. Add Macphie Softie, flour and 1200g of water to mixer. Mix for 2 minutes on slow and 4 minutes on fast.
3. Add remaining water and 50g of brine, 100g kimchi and 50g miso.
4. Transfer dough into oiled tins (recommended scaling: 250g) and let rest for 30 minutes.
5. Press out dough with fingers and prove at 32C/85% for 50 minutes.
6. Dip fingers in oil and dimple the dough piece all over. Add remaining kimchi and press into dough. Drizzle the dough with oil to fill in the dimples. Finish with sesame seeds and parsley. Rest dough for 10 minutes.
7. Bake at 220C for 15-20 minutes.