



GREEN

# AGRITAINMENT

2024-1-IE01-KA220-VET-000254134

MODULO 2 LEZIONE 4

## **PANE ARTIGIANALE E FOCACCIA PUGLIESE CON PASCAL BARBATO**



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# INTRODUZIONE



**PASCAL BARBATO:  
PANIFICATORE PUGLIESE**

**PANE ARTIGIANALE COME  
TRADIZIONE E INNOVAZIONE**

**OBIETTIVO DEL CORSO:  
IMPARARE LA TECNICA,  
INGREDIENTI E SEGRETI**



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**01**

**FARINE DI GRANI ANTICHI  
E LOCALI**

**02**

**ACQUA, SALE,  
LIEVITO MADRE**

**03**

**OLIO EVO PUGLIESE COME  
ELEMENTO DISTINTIVO**

# LE MATERIE PRIME



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# L'IMPASTO



## TECNICA DI IMPASTO MANUALE E MECCANICO

L'impasto è il cuore del processo:  
può essere lavorato a mano o con  
macchine, ma richiede attenzione.

## IMPORTANZA DELL'IDRATAZIONE

Un buon equilibrio acqua-farina  
garantisce elasticità e alveolatura.

## LAVORAZIONE LENTA PER SVILUPPARE GLUTINE ED ELASTICITÀ

Una lavorazione lenta permette lo sviluppo  
del glutine e un risultato ottimale.



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# LA LIEVITAZIONE

**01**

## **USO DEL LIEVITO MADRE**

Favorisce fermentazione naturale,  
digeribilità e lunga conservazione.

**02**

## **TEMPI LUNGI E RISPETTO DEI RITMI NATURALI**

Non si forza il processo: il pane si  
adatta ai suoi ritmi, non viceversa.

**03**

## **BENEFICI: DIGERIBILITÀ, GUSTO, CONSERVABILITÀ**

Aroma intenso, struttura equilibrata  
e minor uso di additivi.



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# LA FOCACCIA PUGLIESE



01

## INGREDIENTI TIPICI

Semola rimacinata, olio EVO, pomodorini, olive e talvolta patate nell'impasto.

02

## TECNICA DI STESURA E CONDIMENTO

L'impasto viene disteso con delicatezza per mantenere l'aria.

03

## CROCCANTEZZA FUORI, MORBIDEZZA DENTRO

Croccante all'esterno, soffice all'interno, con condimento ricco.



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# LA COTTURA



## FORNO A LEGNA VS FORNO ELETTRICO

Forno a legna: Regala profumo e crosta inimitabili.

Forno elettrico: Soluzione moderna, ma con tecniche per simulare l'effetto tradizionale.



## TEMPERATURE E TEMPI

Giusto equilibrio di calore e tempi.



## IL SEGRETO DELLA CROSTA DORATA

Forno caldo, vapore iniziale e qualità degli ingredienti che insieme creano la crosta dorata, croccante fuori e profumata dentro.



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# CONCLUSIONI

## PANE E FOCACCIA COME CULTURA E IDENTITÀ PUGLIESE

Ogni pane racconta una storia, è un patrimonio identitario pugliese.

## ARTIGIANALITÀ COME VALORE AGGIUNTO NEL MERCATO ATTUALE

Distinguersi sul mercato puntando su qualità e autenticità.

## INVITO A SPERIMENTARE E PERSONALIZZARE

Personalizzare ricette e tecniche per rendere il pane unico.



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# Green Agritainment: VET strategies for Edutainment in European Agritourism.

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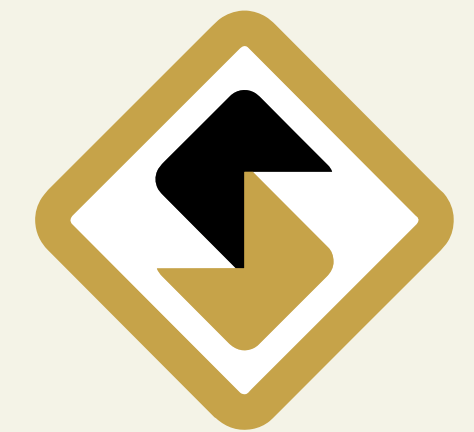


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ASEDDEDIPE



STANDOUTEDU



OLLSCOIL NA GAILLIMHE  
UNIVERSITY OF GALWAY