

P63 | BREAD WITH NERISSIMA AND LICOLI

INGREDIENTS FOR BIGA

Fermentation 18 h a 18 degrees

Flour Nerissima	2000 g
Water	1000 g
Compressed yeast	20 g

INGREDIENTS FOR DOUGH

Biga a corretta maturazione

Flour Nerissima	2000 g
Water	1500 g
Refreshed Li.co.li	200 g
Salt	100 g
Malt	20 g



**INFIBRA CEREALI & SEMI
NERISSIMA**

DIRECTIONS

Place in a mixer: flour, biga, malt, li.co.li. and part of the water. Start with the first speed. After about 4 minutes, add the salt and continue with the hydration until the completion, passing in second speed.

Once the dough is closed, place it in a dough tub and let it proof for about 1 hour or until doubled in size.

Cut into portions of your preferred size and perform pre-shaping, then place on wooden boards.

After 20/30 minutes, proceed with final shaping. Transfer to the proofing cell for final fermentation (time varies based on portion size).

For baking, load onto oven racks, score the dough, and bake on the deck with initial steam at 240/250°C. After the first few minutes, reduce the temperature to 200/210°C and open the steam valve during the final minutes of baking.