

P74 | THE ROSTICCERIA WITH INFIBRA ZERO+

INGREDIENTS

Infibra 0+ W250 Flour	1000 g
Water	500 g
Lard	100 g
Salt	20 g
Fresh brewer's yeast	40 g
Sugar	120 g



**INFIBRA PIZZA
ZERO + W250**

DIRECTIONS

Knead together the flour, 60% of the water, and yeast. Once a rough dough forms, add the lard and sugar, finishing with the salt and the remaining hydration.

Let the dough rest at room temperature for about 30 minutes.

Divide, shape, and let it rest for another 30 minutes, either in pizza trays or covered on the work surface. Proceed with shaping and filling as desired.

Let it proof for about 2 hours at room temperature, or for approximately 1 hour in a proofing chamber at 28–30°C (adjust timing based on portion sizes).

Brush with an egg wash and bake in a static oven at 240°C.

Add any post-bake fillings if needed.

Alternatively, once the dough is mixed and shaped into pastries, refrigerate at 4°C to bake the next day, allowing the dough to complete its final proofing before baking.