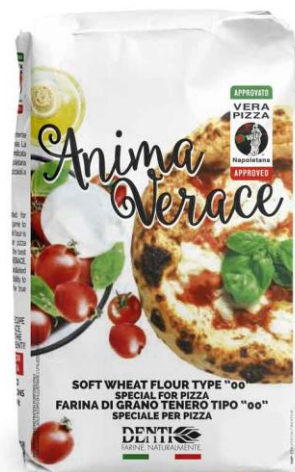


Z23 | NEAPOLITAN PIZZA

INGREDIENTS

Flour “Anima Verace”	3000 g
Water	1860 g
Fresh brewer’s yeast	7,5 g
Extra virgin olive oil	75 g
Salt	75 g



LINEA PIZZA
ANIMA VERACE

DIRECTIONS

Dough temperature after mixing: 24–25°C.

Proof at room temperature for 2 hours.

Divide into 270g balls.

Rest at room temperature for 1 hour.

Refrigerate at 4°C for 8–14 hours.

Bring back to room temperature for 3–4 hours before sheeting and baking.