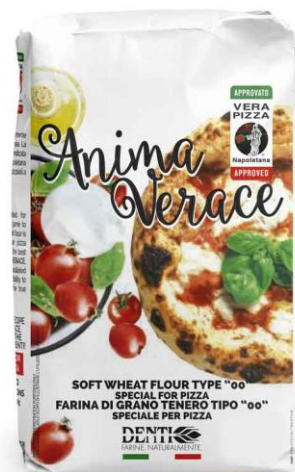


Z33 | CONTEMPORARY PIZZA

INGREDIENTS for pre-ferment

"Anima Verace" Flour	1000 g
Water	450 g
Fresh brewer's yeast	10 g

Knead for 2 minutes in reverse (counter-rotation) and 50 seconds on low speed. Let the dough mature at 18°C for 16 hours.



LINEA PIZZA
ANIMA VERACE

INGREDIENTS for dough

"Anima Verace" Flour	1000 g
Water	950 g
Salt	50 g

DIRECTIONS

Mix the biga, flour, and 60% of the recipe's water. Add the salt, then incorporate the remaining water. Let the dough rest en masse (as a whole) for 30 minutes. Divide into 290/300g portions, shape into balls, and place in proofing trays.

For same-day baking: proof at room temperature for about 3 hours, then roll out and bake at 390/400°C for 60–90 seconds.

For next-day baking: after shaping, refrigerate at 4°C. Bake at 390/400°C for approximately 60-90 seconds.