

Z37 | CROKKIA PADDLE PIZZA BIGA50

INGREDIENTS FOR BIGA

18 h a 18 gradi

Flour "Infibra CROKKIA"	3000 g
Water	1500 g
Fresh brewer's yeast	30 g

INGREDIENTS FOR DOUGH

Biga	
Flour "Infibra CROKKIA"	3000 g
Water	3300 g
Malt	30 g
Salt	120 g
Evo oil	120 g



INFIBRA PIZZA
CROKKIA

DIRECTIONS

Kneaded the "biga", let it ferment for 18 h at 18 degrees.

DOUGH: Place in a mixer, the flour, the malt and part of the water (around the 60%) and start kneading. Add the rest of the water little at a time and only when the previous one has been completely absorbed. Add salt and go in second speed completing with hydration and oil. When the dough is wrapped and closed, place en masse 1 hour covered. Divide it and close the dough, put in boxes and let rise for about 2 hours in a proofing chamber at 30 degrees with humidity or in the absence of humidity close the boxes with lids.

COOKING: Turn the dough on Polverina Denti, roll out with your fingers gently and place on wooden boards or on baking frames. Pass flush with oil for the white base or tomato for the red base. Cook on fire at 300 degrees with the deck at minimum and sky at maximum power for about 60/90 seconds (pre-cooking) for pieces of 250 grams.

Remove from the oven, fill and bake for another 2 minutes for the final cooking.

Alternatively, when the product is pre-cooked, it can be immediately then passed into storage (-18) and regenerated if necessary.