

Z40 | PIZZA FOCACCIA IN BAKING TRAY 0+ W250

INGREDIENTS

Flour Infibra 0+ W250	10 kg
Water	5 lt
Baking	300/400 g
Salt	200 g
Evo oil	600 g



INFIBRA 0+ W250

DIRECTIONS

DOUGH: Once the dough is closed, divide the dough into 1200/1250 g bowls for 60x40 trays and put on oiled trays. Leave it rest for about 15 minutes and roll out the dough to 3/4 pan. Let stand another 15 minutes and roll out again. Bring the dough to the edge of the pan. Distribute the tomato and put again in leavening. Cook at 250/260 degrees for about 15 minutes. Finish with fiordilatte and refresh.