

Z41 | CONTEMPORARY PIZZA NERISSIMA

INGREDIENTS FOR BIGA

Flour Nerissima - Infibra Cereali&Semi	1000 g
Water	450 g
Fresh brewer's yeast	10 g

*Knead 2 minutes in reverse and 50 seconds in first vel.
Put to mature at 18 degrees for 16 hours*



**INFIBRA CEREALI & SEMI
NERISSIMA**

INGREDIENTS FOR DOUGH

Flour Nerissima – Infibra Cereali&Semi	1000 g
Water	1050 g
Salt	50 g

DIRECTIONS

Knead biga, flour and 60% of the recipe water then put in the salt and finish with the remaining water. Let the dough rest en masse for 30 minutes, divide into pieces from 290/300 gr and form the balls. Put in boxes.

For the cooking in the same day, let rise about 3 hours at ambient temperature and proceed with the spread and cooking.

To cook the next day, once you have made the balls, put at 4 degrees.

Cook at 390/400 degrees for about 60/90 seconds.