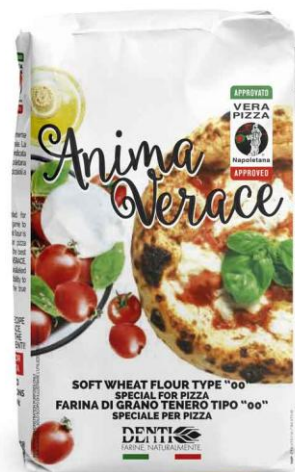


## Z43 | ROUND PIZZA VERACE DIRECT 24H

### INGREDIENTS

"Anima Verace" Flour	5000 g
Water (60%)	3000 g
Fresh brewer's yeast (0,2%)	10 g
Salt (2,5%)	125 g
Oil (2,5%)	125 g



LINEA PIZZA  
ANIMA VERACE

### DIRECTIONS

Mix flour, yeast, and 60% of the recipe's water until a homogeneous dough forms. Add the salt and oil, then incorporate the remaining water. Finish kneading until the dough reaches 21–22°C. Let it rest on the counter for 30 minutes.

Divide into portions of the desired weight and shape into balls. Refrigerate at 4°C for 24 hours to mature.

Before baking, allow the dough to rest at room temperature for about 2 hours. Roll out, add toppings, and bake at approximately 175°C.