

Z45 | CROKKIA WITH PRE-FERMENT

INGREDIENTS PRE-FERMENT

CROKKIA Flour	1000 g
Water	550 g
Fresh brewerr's yeast	10 g

INGREDIENTS for dough

Pre-ferment	
CROKKIA Flour	1000 g
Water	1050 g
Brewer's yeast (optional)	5 g
Malt	10 g
Salt	50 g
Extra virgin olive oil	70 g



INFIBRA PIZZA
CROKKIA

DIRECTIONS

Preferment preparation: add the flour, yeast, and 500g of water to the mixer. Knead on low speed for 8/9 minutes, then incorporate the remaining 50g of water. Finish mixing. The dough should not be completely smooth but must be well combined. Final dough temperature should be 24/26°C. Transfer to a narrow, tall container, cover, and refrigerate at 4°C for 14/16 hours.

Dough Mixing:

Add the preferment, flour, malt, yeast, and about 60% of the water to the mixer. Begin kneading. Gradually add the remaining water, ensuring each addition is fully absorbed before adding more. Incorporate the salt, switch to medium speed, and complete hydration by adding the oil.

Once the dough is fully developed (windowpane stage) and cohesive, bulk ferment for 1 hour. Divide into desired weights, shape into loaves (seam side down), and proof until doubled in size, either in a humidity-controlled proofer or, if unavailable, in covered proofing boxes.

Baking:

Bake on a refractory stone at approximately 270°C, with the oven floor at minimum heat and the top burner at maximum. Par-bake for 60/90 seconds, remove, add fillings, then return to the oven for about 2 minutes to finish.

Alternative: After par-baking, immediately blast-chill the product, store at -18°C, and reheat when needed.