

## Z46 | CONTEMPORARY DIRECT

### INGREDIENTS

"Anima Verace" Flour	1000 g
Fresh brewer's yeast	7 g
Water	750 g
Salt	30 g



LINEA PIZZA  
**ANIMA VERACE**

### DIRECTIONS

Mix the flour, yeast, and the first portion of water (55%), then gradually incorporate the remaining water and salt. Let the dough rest in bulk at room temperature for 30 minutes before transferring to the refrigerator at 4°C for 12 hours.

Allow the dough to temper at room temperature for about 30 minutes, then divide into 290–300g portions and shape into balls. Place in proofing trays.

Let the dough proof at room temperature for approximately 3 hours, then roll out and bake at 390–400°C for 60–90 seconds.