

## Z47 | CROKKIA AND NOIR WITH PRE-FERMENT

### INGREDIENTS for pre-ferment

CROKKIA Flour	500 g
Primamacina Noir Flour	300 g
Water	480 g
Fresh brewer's yeast	6 g

### INGREDIENTS for dough

Pre-ferment	
CROKKIA Flour	200 g
Water	320 g
Salt	25 g
Extra virgin olive oil	40 g



INFIBRA PIZZA  
CROKKIA



PRIMAMACINA  
NOIR

### DIRECTIONS

Prepare the **PRE-FERMENT**: place flour, yeast, and 400g of water in the mixer. Knead on low speed for 8-9 minutes, then gradually add the remaining 80g of water. Complete mixing. The dough should not be completely smooth but must be well combined, with a final temperature of 24-26°C. Transfer to a tall, narrow container, cover, and refrigerate at 4°C for 14-16 hours.

**DOUGH**: in the mixing bowl, combine the pre-ferment, flour, and about 60% of the water. Begin kneading. Add the remaining water gradually, only after the previous addition has been fully absorbed. Incorporate salt, then switch to medium speed while completing hydration with oil.

Once the dough reaches full gluten development (windowpane stage) and becomes cohesive, bulk ferment for one hour. Divide into desired weights, shape into loaves by sealing properly, and proof until doubled in size - either in a humidity-controlled proofing chamber 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 top heat at maximum power. Par-bake for 60-90 seconds. Remove from oven, add fillings, then return to oven for about 2 minutes to complete baking.

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