

Z50 | CROKKIA WITH NOIR AND PRE-FERMENT

INGREDIENTS FOR BIGA

Flour Infibra Crockia	800 g
Flour Primamacina Noir	200 g
Water	500 g
Fresh brewer's yeast	10 g

INGREDIENTS FOR DOUGH

Biga	
Flour Infibra Crockia	1000 g
Water	1100 g
Malt	10 g
Sal	40 g
Evo oil	60 g



**INFIBRA
CROKKIA**



**PRIMAMACINA
NOIR**

DIRECTIONS

Kneaded the biga let it ferment 18h/18 degrees.

FOR THE DOUGH: place in a mixer the biga, the flour, the malt, part of the water (about 60%) and start kneading. Add the remaining water a little at a time and, only when the previous one has been absorbed, add salt and go to second speed completing with hydration and oil. When the dough is wrapped and closed, place en masse 1 hour covered. Divide it, form and leave to rise for about 2 hours in cell at 28/30 degrees with humidity or, in the absence of humidity, close the boxes with lids.

PRE-COOKING: turn the dough on Polverina Denti, roll out imprinting with the classic passage of the fingers and place on shovel oven racks. Cook in static at about 290 degrees with 90% sky and 10% deck.

COOKING: fill and bake again for the final cooking. Alternatively, when the product is precooked, it can be immediately killed, then stored (-18) and regenerated if necessary.