

Z56 | SHOVEL PIZZA TYPE 1 WITH LIEVÌ PIZZA

BIGA INGREDIENTS

Infibra flour type 1 W 380	2000 g
Water	1000 g
Fresh brewer's yeast	20 g

Leave to rise at 18 degrees for 16 hours



**INFIBRA
TYPE 1 W 380**

DOUGH INGREDIENTS

Infibra flour type 1 W 300	2000 g
Lievì pizza	200 g
Water	2360 g
Extra virgin olive oil	160 g
Salt	80 g
Denti Squeeze Malt	20 g



**INFIBRA
TYPE 1 W 300**



**INFIBRA
LIEVÌ PIZZA**

PROCEDURE

Place biga, Infibra flour type 1 w 300, Denti squeeze malt, Lievì pizza and 60% of the recipe water in the mixing bowl.

Once a smooth and homogeneous dough is obtained, increase the speed and add the salt and the remaining water. Once the last part of the water has been absorbed, add oil in a trickle and leave to rise for 90 minutes at 26-30 degrees.

Break up and form into 450 g loaves, leave to rise until doubled.

Roll out and bake.

Pre-cooking at 280 degrees for about 6 minutes.