

Z57 | CONTEMPORARY PIZZA WITH PIZZA&MADRE

BIGA INGREDIENTS

Pizza&Madre Flour	2000 g
Water	900 g
Brewer's yeast	20 g

Leave to rise at 18 degrees for 16 hours

DOUGH INGREDIENTS

Pizza&Madre Flour	2000 g
Water	1900 g
Salt	100 g



INFIBRA PIZZA&MADRE

PROCEDURE

Knead biga, Infibra Pizza&Madre flour and 60% of the recipe water into a smooth, homogeneous dough.

Increase the speed, add the salt and the remaining water.

Let the dough rest for 30 minutes, break into 280-300 g pieces, form into balls and place them in a box.

Leave to rise for 4 hours.

Cooking at 390/400 degrees for about 90 seconds.