

## Z58 | CLASSIC PIZZA WITH PIZZA&MADRE

### INGREDIENTS

Pizza&Madre Flour	5000 g
Water	3250 g
Fresh brewer's yeast	15 g
Salt	125 g



**INFIBRA PIZZA&MADRE**

### PROCEDURE

Mix Infibra Pizza&Madre flour, brewer's yeast and 2500 g water at first speed.

Once a smooth and homogeneous dough is obtained, increase the speed and add the remaining water and finally the salt.

Let the dough rest for 30 minutes.

Break up into 250-280 g loaves, place at 4 degrees for 24 hours. Leave the dough to rise until doubled in volume. Proceed with cooking.