



## SPINACH SCHIACCIATINE

### STEP 1

---

#### INGREDIENTS

GRANCRACKER	g 1.000
WATER	g 200
BOILED SPINACH	g 300
OLIVE OIL	g 80
FRESH YEAST	g 50
SALT	g 5

#### PREPARATION

GRANCRACKER g 1.000 Water at 20-24°C g 200 Boiled spinach g 300 Olive oil g 80 Yeast g 50 Salt g 5 Kneading time: 10 minutes (mixer) Dough temperature: 26-27°C Resting: 15 minutes at 24-26°C Leavening: 30 minutes at 28-30°C with relative humidity of 70-80%. Baking: 10 minutes at 220-230°C KNEADING: knead all the ingredients together in a mixer for 10 minutes until a smooth consistency is obtained. RESTING: leave the dough to rest at 24-26°C for 15 minutes then roll out to a thickness of 1-3 mm and place on greased sheets. LEAVENING: leave to rise at 28-30°C with relative humidity of 70-80% for 30 minutes. SHAPING : use a pastry cutter to create the characteristic 'schiacciatine' shapes of the required size, brush with oil, prick with a suitable tool, and sprinkle with salt. BAKING: bake at 220-230°C for about 10 minutes.