



## NEAPOLITAN STYLE PIZZA (SFIZIO CROCK)

### STEP 1

---

#### INGREDIENTS

SFIZIO CROCK	g 1000
WHITE BREAD FLOUR	g 1000
SALT	g 20
YEAST	g 10
EXTRA VIRGIN OLIVE OIL	g 40
WATER	g 1050/1100

#### PREPARATION

##### Temperatures and times

Kneading time: about 11 minutes

Dough temperature: 26°C

Resting time: 40 minutes at 25°C

Portion: 250 g

Final leavening: 300 minutes at 20°C

Baking: 3/4 minutes at 300°C

##### Recipe

Kneading (spiral mixer): knead all the ingredients together until the dough is smooth and homogenous.

Put the dough onto the work board, shape it and let it rest for 40 minutes.

Divide the dough into portions, then shape the loaves into balls with care. Put the loaves in stackable boxes, cover and let rise for 5/6 hours at 20 °C.

Before baking, spread each ball with your fingers and shape it into a 28 cm diameter disc.

Pour 60 g of seasoned pomodoro sauce, then spread mozzarella and other dressing to your taste.

Place the pizza on the peel and put it in the oven. Bake at 300°C (deck oven) for 3/4 minutes.

**In order to make the production more flexible**, it is possible to pre-cook the pizza following

this instruction. Bake the bases and spread only the seasoned tomato sauce on them, bake at 300°C for 2/3 minutes, then cool. Package the bases into food containers or food bag made of plastic, in order to maintain the humidity, then keep in a fridge and use within 3 days.

When necessary, spread 60 g of diced mozzarella and the other dressing on the top and bake at 300°C for 2/3 minutes, until the mozzarella melts.

#### **AMBASSADOR'S TIPS**

With Sfizio Crock, it is possible to personalize your own pizza by slice.

White bread flour can be replaced either by durum wheat flour or by whole wheat flour, using the same recipe, or you can choose to replace it with one of our bakery mixes such as Korn Fit, Curcubread, Vitamais, Gran Rustico e Gran Mediterraneo etc, but in this case you have to add just 5g of salt instead of 20g.