



DEEP PAN PIZZA (SFIZIO CROCK)

STEP 1

INGREDIENTS

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

PREPARATION

Temperatures and times

Kneading time: about 11 minutes

Dough temperature: 26°C

Resting time: 20 minutes at 25°C

Portion: 1100 g

Final leavening: 60 minutes at 30°C

Baking: 15 minutes at 250°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 20 minutes.

Divide the dough into portions, then shape the loaves into rectangles with care.

Leave to rest for 15 minute.

Roll out the pieces of dough by hand or by using a dough sheeter and lay them in a 60x40 pan previously greased with extra virgin olive oil. Let rise at 30°C for 20 minutes.

Spread the rectangular pieces of dough with your finger to flatten it to the edges of the pan, then use a roller with spikes to make some holes in them.

Let rise for another 40 minutes at 30°C.

Before baking, pour 600 g of pomodoro sauce seasoned to taste and spread it over the entire

surface.

Bake at 250°C (deck oven) for 15 minutes.

Remove from the oven, spread 350/400g of diced mozzarella and return to the oven for another 2/3 minutes until the mozzarella melts.

In order to make the production more flexible it is possible to pre-cook the pizza following this instruction. Bake at 250°C for 13/14 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 300/400 g of diced mozzarella on the top and bake at 250°C for 3/4 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.