



TOMATO SCHIACCIATINE

STEP 1

INGREDIENTS

GRANCRACKER

g 1.000

WATER

g 300

OLIVE OIL

g 100-150

FRESH YEAST

g 80

SALT

g 50

g 5

g q.b.

PREPARATION

GRANCRACKER g 1.000 Tomato pulp g 300 Water g 100-150 Olive oil g 80 Yeast g 50 Salt g 5 Oregano g q.b. 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.