



## SCHIACCIATINE

### STEP 1

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#### INGREDIENTS

GRANSFOGLIA	g 1.000
WATER	g 400-420
OLIVE OIL	g 80
YEAST	g 60

#### PREPARATION

GRANSFOGLIA g 1.000 Water g 400-420 Olive oil g 80 Yeast g 60 Knead all the ingredients together until a smooth consistency is obtained. Leave to rest at room temperature for 15-20 minutes. Roll out, using a pastry sheet maker, to a thickness of 2-3 millimetres, prick the surface and brush with olive oil. Sprinkle salt on top as well as rosemary, oregano etc. to taste. Use a pastry cutter to make rectangle shapes and leave to rise for 30 minutes. Bake at 220-230°C for about 15 minutes.