

## **SCHIACCIATINE**

## **BASE DOUGH**

**INGREDIENTS** 

FRESH YEAST

L'AUTENTICO			
WATER			
OLIVE OIL			

## **PREPARATION**

g 5000	Times and temperatures
g 3250	Temperature of the dough at 26-27°C
g 200	Knead time (spiral mixer) 15 minutes
g 150	Bulk fermentation 30 minutes at 22-24°C

Proofing for 25 minutes at 28-30°C with relative humidity of about 70-80%.

Baking for 10 minutes at 210-220°C

DOUGH: start the dough with 3 kg of water (60% compared to the flour) for 4 minutes on first speed and then 7-8 minutes on second speed. Add the water little by little and keep mixing for another 2-3 minutes.

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

SCALING: break the dough into 500 grams pieces for each 60x40 tray and create some balls.

BULK FERMENTATION: let it rest for 30 minutes at room temperature (22-24°C)

DOUGH SHEETER: roll the dough with a dough sheeter and place on 60x40 trays.

PROOFING: oil the surface of the trays and let the dough rise at 28-30°C with relative humidity of

75% for 25 minutes.

BAKING: cut into the desired dimension with a pasta cutter, salt and bake with initial steam at 210-

220°C for about 10 minutes.



## FINAL COMPOSITION

ADVICES: Times for the bulk fermentation and for the proofing may differ due to room temperature.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER