



## SCHIACCIATINE

### BASE DOUGH

#### INGREDIENTS

L'AUTENTICO  
WATER  
OLIVE OIL  
FRESH YEAST

g 5000  
g 3250  
g 200  
g 150

#### PREPARATION

##### Times and temperatures

Temperature of the dough at 26-27°C

Knead time (spiral mixer) 15 minutes

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