



## SFIZIO CROCK 10

Special pizza & focaccia powdered mix, easy to combine with other ingredients. 50% concentrate, it allows you to personalize your own dough by adding other IRCA mix or flours of your choosing. Ready-to-use, it doesn't need a first dough and will please you with guaranteed results over time. Due to the long rising time, your products will be characterized by a long-lasting texture and perfect to be consumed even without heating.

### PRODUCT DETAILS

COD 01080463

### CLAIMS

Contains dried sourdough

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

Focaccia Romana Sfizio Crock

#### INGREDIENTS

|                         |                |
|-------------------------|----------------|
| Sfizio Crock            | g 1.000        |
| wheat flour (200/220 W) | g 1.000        |
| Salt                    | g 30           |
| Yeast                   | g 10           |
| Extra virgin olive oil  | g 30           |
| Water                   | g 1.400/1.500* |

\*water quantity can change depending on quality of flour

Mixing time

(spiral kneading machine) 4 minutes on first speed and another 8-10 minutes on second speed

Dough temperature 25-26°C

Proofing 60 minutes at 25-26°C

Scaling weights 800/900 grams

Rising 16 hrs at 5°C, after 60 mins at 24-25°C, then 120 mins at 28°C

Baking around 9 minutes at 260-270°C, giving steam

**KNEADING:** around 16 minutes (referred to spiral kneading machines). Start kneading all the ingredients with just 1 liter of water; when the dough is formed and presents a good

elasticity, add the remaining water in 3/4 shots making sure that it is completely absorbed.

Knead in any case until you get an elastic dough.

RESTING TIME: put the dough in a greased box and let rest for 60 minutes at 25-26°C.

SHAPING: divide in the desired pieces, roll up the dough shaping oval loaves and place them in a greased box .

RISING: put the dough at 5°C for 16 hours. The next day, place it at 24-25°C for 60 minutes so they can get warmer, then put it in a proofing chamber at 28°C for 120 minutes.

FORMING: Place a loaf upside down on a table abundantly floured with durum wheat semolina and dust the surface too. Thin and stretch the dough using your fingers in order to obtain a rectangular shape.

BAKING: remove the flour in excess and place the dough on a bread peel, drizzle with extra virgin olive oil and salt and bake for 9 minutes at 260/270 ° C.

#### **TECHNICAL DENOMINATION**

semifinished product for focaccia and pizza "Romana" style.