



Pizza: a delicious dough with a special touch

INGREDIENTS	QUANTITIES
White bread flour or type 45	1000 g
Arom Sécurité (inactive rye sourdough)	20 g
Water	550 - 600 g
AB Mauri fresh yeast	30 g
Salt	18 g
Olive Oil	10 g



PROCESS	
Base temperature	55°C
Mixing (Spiral)	3 min 1 st speed and 4 min 2 nd speed
Dough Temperature	22° - 24°C
Division	300 g
Bulk fermentation	10 min
Shaping	Form with roller a disc of about 4 mm thick leaving the edge thicker.
Resting time	Wash the surface with olive oil and leave to ferment for 30 min.
Filling	Add the tomato, mozzarella, ricotta, ham (very fine), basil, oregano, pepper and grated cheese
Final proof	30 min
Baking	Prick with a fork and cook at medium temperature without steam until golden and crispy pieces are obtained.



Tips: For an even more authentic pizza use flour from Italmill, a flour for pizza from their range *Le Farine del Gusto*. Use your imagination and add any filling you feel like to offer a customized pizza.



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