



LA PASSIONE PER LA PIZZA

## Pizza con 00/ Napoletana (Direct)

### INGREDIENTS for dough

Flour Type OO Napoletana Rossa	1000 g
Water	680 g (da 68%)
Dry Yeast 5 Stagioni	2-3 g (0,2-0,3%)
Lemady	20 g (2% if desired) .
Salt	30 g (3%)

### METHOD

Add all flour, the dry yeast "5 Stagioni", Lemady and the 60 % of water in the mixer, then add the left 8 % very slowly for a mixing time of 10' in first speed and 6' minutes in second speed. Add the salt. After approximately 5' minutes from the mixing starting finish with a temperature of about 24°C.

### PUNTATA (first leavening)

Put the dough on the bench and leave it resting for 5 minutes, then fold and rest again for 5 minutes more covered at room temperature.

### PORTIONING

Portions of 270 g (or as preference).

### LEAVENING

Depending of the actual room temperature continue with 2 hours of PUNTATA (first leavening at room temperature) then at controlled temperature (+4°C) for 24/48 hours.

### BAKING

Oven at 380/400°C, TOP/BOTTOM 90/10.

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N.B.: It is advised to use dough balls with a room temperatures (+20°C) and at the achievement of at least double of volume.

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