



CATEGORY

Bakery



FINISHED PRODUCT

Ocassion Bread, Pizza

PINSA — FERMDOR ACTIVE DURUM

INGREDIENTS

Group Pinsa

Ingredient	KG
Water	1.000
Wheat flour	1.350
Bakels Fermdor Active Durum	0.054
Salt	0.030
Bakels Lecisoft Master	0.015
Total Weight:	2.449

Group Baking/topping

Ingredient	KG
Olive oil	-
Tomato sauce	-
Total Weight:	0.000

METHOD

Mixing time: 4 minutes on high speed, 8 minutes on slow speed.

Resting time: 120 minutes. Make 3x3 folds during resting time.

Dough weight: 250 g.

Fold the dough and then press it gently with a little olive oil into an oval shape. Spread the tomato sauce.

Bake directly in a stone oven.

Baking temperature: 300°C

Baking time: 4 minutes.

Pinsa with filling:

Baking temperature: 250°C

Baking time: 5-6 minutes.