



Geschmack & Technologie

Neapolitan-style pizza base

Recipe number:

ER2500758

Raw material:

700 g water
20 g Extra virgin olive oil
1000 g Flour, type 405
42 g Dry yeast, 2 packets

Spices & processing aids:

10 g Meersalz VLOG 910236

068803

Processing sequence:

Put the lukewarm water and sea salt in a bowl, mix in 1 small handful of flour, stir in the yeast and leave to stand for 2 hours. Gradually mix in 90% of the remaining flour until a soft dough is formed.

Place the remaining flour on a work surface and knead the dough for 20 minutes until smooth and elastic (or 10 minutes with a food processor).

Place in a floured bowl, cover with a damp kitchen towel and leave to rise for 1 hour until it has doubled in volume.

Punch the air out of the dough with your fists.

Form six balls of equal size from the dough, folding the dough under the ball repeatedly.

Place on an oiled tray, drizzle with oil, cover with cling film and a cloth, and leave to rise overnight in the fridge.

Use a spatula to lift a dough ball onto a floured work surface. Press the ball into a thick round disc. Lift it up and gently turn and stretch it until it reaches 30 cm.

Place it over your fists and transfer it to a floured pizza peel; the base should be slightly thicker at the edges. Shape the dough.

Now top the pizza base. Place on a pizza stone and close the oven door immediately so that no heat escapes.

Bake in the Caso oven at +400 °C.

After 3-4 minutes, the pizza will be golden brown and crispy. Remove and serve.

Ingredients:

Mehl (WHEAT), water, yeast, cooking oil, sea salt

Nutrition declaration:

energy value	895kJ
energy value	211kcal
fat	1,7g
saturates	0,3g
carbohydrate	41,2g
sugar	0,5g
polyols	0,0g
protein	6,7g
sodium	0,2g
salt	0,6g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.