PIZZA RECIPE
PULCINELLA FLOUR

Working temperature: room temperature (20 – 25°C)
Ingredients proportion: Always relate ingredients quantities to 1 kg of flour (e.g. if you are mixing 2kg of flour, you have to double the quantities listed below).

Ingredients:

- Flour for pizza "Molini Pizzuti" PULCINELLA 1 kg

- **Water**: 600 gr

Quantities for medium-consistency dough

For a less hydrated dough decrease the water quantity (1kg flour/550gr water)

For a more hydrated dough increase the water quantity (1kg flour/650gr water)

Higher percentage of water means lighter products and higher yields.

Final dough temperature always around 22°C – 24°C

To calculate the exact water temperature you can use the following formula:

T°C water = Final temperature of the dough x 3 – room temperature – flour temperature (always 1°C than the room temp.) - Friction factor: amount of heat created by the action of the mixer. For a spiral mixer it is 9°C

Example:

Final dough temperature = 23°C
Room temperature = 26°C
Flour temperature = 25°C
Friction factor = 9°C

T water = 23 x 3 – 26 -25 – 9 = 8°C

- **Salt:** 23 gr

Salt interacts with the gluten development, it slows down the fermentation process, therefore:

If the room temperature is higher than 25°C increase the salt quantity (5 – 10 gr per liter of water).

If the room temperature is lower than 20°C decrease the salt quantity (5 – 10 gr per liter of water)

- **Yeast:** 1 gr of fresh yeast

If the room temperature is higher than 25°C decrease the yeast quantity (1 – 2 gr of the total amount). At high temperature the yeast increases its activity.

If the room temperature is lower than 20°C increase the yeast quantity (1 – 2 gr of the total amount). At low temperature yeast slow down its activity.

- (for electric ovens) **Extra virgin olive oil:** 20 gr

Extra virgin olive oil improves the quality of the final product in terms of colour, consistency and gluten net development.

Procedure:

1. Pour all the flour in the mixer.
2. Add half of the total quantity of water
3. Start the mixer, total mixing time 15 – 20 minutes
4. When the dough becomes homogeneous add the yeast
5. Gradually add the remaining water, just keep few gr that have to be added after the salt
6. Add all the salt.

7. Few minutes before the end (around 5 minutes), add all the extra virgin olive oil.

8. At the end of the mixing (after 15 – 20 minutes), remove the dough from the mixer and place it on a clean surface and let it rest for 1 hours, at room temperature

9. Prepare the pizza balls and place them in plastic boxes well covered to avoid air contact.

10. Leave the pizza balls rising at room temperature (20 – 25°C).
They can be used between 8 – 24 hours. Never use balls earlier than 8 hours to avoid problems in handling the pizza dough.

If you are using the fridge, the fermentation time will double. However, always place pizza balls in the fridge after al least 2 hours after the balls have been formed in order to let the fermentation process start. Always take pizza balls out of the fridge at least 1 hour before using them.

Cooking temperature: around 300-400°C. In case of lower temperature always cook one pizza per time in order to avoid temperature loss.