

# SFIZIO CROCK

The ideal mix for light and crispy pizza and focaccia

Simple and practical

Personalisable

With sourdough



### Why choose SFIZIO CROCK

Selected ingredients and

#### DRIED SOURDOUGH STARTER

for enhanced flavour and greater digestibility.

# LONG-LASTING CRISPINESS

even with shorter leavening times.

#### **OUICK RECIPE**

2/3 hours in a proofing cabinet instead of 20 hours in a refrigerator.



#### **EASY TO USE**

a complete mix that requires no pre-kneading.

# SUITABLE FOR FREEZING

facilitating prolonged shelf life and greater production flexibility.

# 50% CONCENTRATED

mix allows you to personalise the dough, adding other IRCA mixes or other flours.

Pack: 10 kg sacks - Cod: 01080463

# Personalise your dough with our tastiest mixes



#### GRAN RUSTICO - Cod. 01080079

With wholemeal flour, spelt, oats, sesame and sunflower seeds.

#### GRAN MEDITERRANEO - Cod. 01080190

With capers, olives, rosemary and oregano for rediscovering the most traditional Italian flavours.

#### VITAMAIS EASY - Cod. 01080457

With maize flour, sunflower seed and extra virgin olive oil for rich, tasty results.

### Roman Focaccia - Quick recipe

SFIZIO CROCK g 1.000 Soft wheat flour

(medium strength – 200/220 W) g 1.000 Salt g 30 Yeast g 30 Extra virgin olive oil g 30

Water g 1.400-1.500\*

\*the amount of water varies depending on the absorption of the flour used

#### **KNEADING**

Time: 16 min approx.

#### ● Temperature: 26°C

#### **METHOD**

 Mix the ingredients together with 1 l of water. Once the dough has been kneading for 3-4 min on 2nd speed in a spiral mixer, gradually add the remaining water until fully absorbed.

#### **RESTING AND LEAVENING**

- Rest the dough for 45 min at 25°C. Divide into 800/900 g portions and shape into ovals.
- Leave to rise at 28°C for 2/3 hours.

#### **WORKING AND BAKING**

- Flatten and stretch each piece of dough using your fingers.
- Place the focaccia on a baker's peel, eliminate excess flour, drizzle with extra virgin olive oil and sprinkle with salt.
- Bake in the oven at 260/270°C for 9 min until it has a rich golden colour.

# **Tips** from IRCA Ambassadors:

- ✓ Add the water gradually so it is absorbed slowly by the dough, which guarantees perfect results with the uneven cell structure typical of focaccia.
- ✓ After dividing into portions, and before leavening, place the boxes with the closed side facing upwards so that the smooth part of the dough is to hand when it comes to filling.
- Leavening: you can adapt the dough to the cycle of the retarder-proofer.
- Baking: you can adapt the time and temperature parameters to the equipment available and to your own production requirements.
- ✓ Not just Roman focaccia! Try SFIZIO CROCK for Genoese and Tuscan focaccia, and for traditional pizza too. Turn the page and discover the recipe.

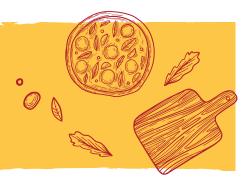


## **Tested by Alessandro Raffi**

The champion recommends filling SFIZIO CROCK with the ingredients that earned him the Italian "Pizza in pala" championship title in 2019.

### The winning topping

Stracciatella di burrata Smoked tuna carpaccio Grated lemon rind Rocket emulsion





## Pizza slices with SFIZIO CROCK

FOR THE DOUGH

SFIZIO CROCK g 1.000

Soft wheat flour

 $\begin{array}{lll} \text{(medium strength - 200/220 W)} & \text{g 1.000} \\ \text{Salt} & \text{g 20} \\ \text{Yeast} & \text{g 40} \\ \text{Extra virgin olive oil} & \text{g 40} \\ \end{array}$ 

Water g 1.000-1.100\*

\*the amount of water varies depending on the absorption of the flour used

FOR THE TOPPING

Tomato sauce g 600 Diced mozzarella g 350/400

#### **KNEADING**

- Time: 11 min approx.
- Temperature: 26 °C

#### **RESTING AND LEAVENING**

- Knead all the ingredients together (spiral mixer) until you have a smooth, uniform dough.
- Leave to rest for 20 min. Divide into portions and rest for 15 min then leave to rise at 30°C for 20 min.

#### **WORKING AND BAKING**

- Flatten and stretch each piece of dough using your fingers, prick and leave to rise at 30°C for 40 min.
- Spread the tomato sauce, seasoned as desired, over the dough and bake at 250°C for 15 min.
- Remove from the oven, scatter the mozzarella on top and return to the oven for a few minutes until the cheese melts.

Discover the recommended combinations and other recipes by scanning the QR Codes:





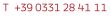
Genovese II











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