



SFIZIO CROCK

BAKERY SFIZIO CROCK

Special pizza & focaccia powdered mix, easy to combine with other ingredients. 50% concentrate, it allows you to personalize your own dough by adding other IRCA mix or flours of your choosing. Ready-to-use, it doesn't need a first dough and will please you with guaranteed results over time. Due to the long rising time, your products will be characterized by a long-lasting texture and perfect to be consumed even without heating. Included dried sourdough will enhance flavour, aroma and digestibility. The mix can be used in two different ways: according to the traditional recipe, the dough needs to rest in the fridge for a leavening time of 16/20 hours, as an alternative, you can follow the quick method, with a 2-3 hour rise in the dough proofer. Both produce outstanding results. In order to improve production efficiency, you can freeze your products after pre-baking, otherwise you can just store it room temperature as well. Great adaptability to any available equipment (refrigerator, dough proofer, retarder-proofer, etc.).

Product details

COD 000039

Allergeni/cross contaminazioni

Allergens



grano tenero, grano duro

Cross-contaminations



Soybeans



Milk



Mustard



Sesame

Modalità d'uso



Pizza



Flatbread