

# Pizza in Teglia Perspective®

*Perspective®: a very active sourdough*

## **Perspective® Organic Solid**

N° 2502

Fermented, with buttery and hazelnut notes

Other applications:  
Sourdough bread, brioche, soft white bread



### INGREDIENTS

#### The Biga:

Organic strong flour or Grau flour: 0,3 kg

Perspective® Organic Solid: 0,12 kg

Water (18/20°C): 0,2 L

#### The kneaded dough:

Organic strong flour: 0,7 kg

Perspective® Organic Solid: 0,03 kg

Water (4°C): 0,47 L

Bassinage water: 0,19 L

Salt: 0,025 kg

Olive oil: 0,03 kg

### **Method with 15% dosage**

**Preparation of the Biga:** make a rough mix and let ferment for 18 hours at 18°C.

#### **Kneading:**

- **First speed:** 5 minutes (with the Biga, flour, sourdough and water).
- **Second speed:** Spiral: 8 minutes while adding water. Add salt and oil, then knead for another 3-4 minutes.

**Dough temperature:** 24-26°C.

**First fermentation:** in 1,4 kg dough pieces for 16 hours at 4°C.

**Shaping:** spread the dough into a greased rimmed baking sheet.

**Final fermentation:** 4h30-5h at 26°C with 75% humidity.

**Charging the oven:** bake without any topping and turn halfway through baking (when the dough is just set), then add the tomato sauce. Once the sauce has set, add the desired toppings and bake until the cheese is melted.

**Baking:** 260°C (top heat) and 240°C (bottom heat).

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984