

Italian Breads

with O-tentic



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Celebrating the Generosity of Italian Breads

Italy has always been a place where baking is more than food. It is heritage, generosity, and a celebration of the simplest ingredients transformed into something remarkably and universally tasty.

O-tentic Durum was created with that spirit in mind: born in Italy, inspired by its authentic baking traditions, and made from carefully sourced Italian durum wheat.



Behind every Italian bread lies a tradition.

Behind every Italian bread lies a tradition. To share these traditions with you, two of our passionate bakers — Martin De Vit, International Technical Advisor, and Guglielmo Ermini, Italian baking specialist — have joined forces, blending their expertise to create a collection of Italian breads crafted with O-tentic.

Together, they traveled across techniques and traditions, re interpreting classic regional loaves while staying faithful to the soul of Italian baking: generosity, tradition and craftsmanship.

Each Italian bread in this book has been thoughtfully developed to help bakers around the world discover the richness of Italian baking culture, the magic of sourdough and the beauty of sharing delicious bread.



O-tentic



**Your easy
solution to
bake irresistible
breads over
and over again.
Made with dried
sourdough.**



Irresistible taste, crust & crumb

O-tentic brings its beloved creamy taste and toasted flavor to all your breads. It guarantees that you always achieve the same perfect crust and crumb with every bake.

Ultimate convenience & versatility

You only need 4 ingredients to bake irresistible breads: O-tentic, flour, salt and water. O-tentic ensures perfect results every time as of 2 hours fermentation time. Whether you are baking crusty or flat breads, using short and long baking processes, there is an O-tentic for you.

Italian heritage

Crafted from 100% Italian durum flour and inspired by Italian generous bread-making tradition, we honor this legacy by spreading generosity in every bread.



Italian Signature

Breads



Ciabatta

Its story began in the Veneto region in 1982, when Arnaldo Cavallari left his car racing career to work with the flour milled at his family's business in Adria, a small Venetian town often called "the little Venice" for its canal shaped urban layout. What he created was the Ciabatta that quickly won the hearts of Italians nationwide, leading him to register the "Ciabatta Italia" trademark later that same year.

Ciabatta is uniquely delicious — once you taste it, you'll never think of white bread the

same way again. People fall in love with it instantly. Its name means "slipper" in Italian, and one look at its short, slightly flattened shape makes the reason clear. Ciabatta combines rustic texture with surprisingly light, elegant flavor. Its airy, chewy interior is wrapped in a crisp, crunchy crust.

Enjoy it for breakfast, or slice a whole loaf horizontally and fill it with salami and cheese. However you serve it, ciabatta is a bread that leaves a lasting impression.

Ciabatta

Ingredients

Dough ingredients	g	%
All-purpose flour 220w	300	30
High protein wheat flour 320w	700	70
O-tentic Durum	40	4
Salt	22	2.2
Water	850	85

Working method

Mixing

Mixing spiral	5 min. 1st speed 8 min. 2nd speed
Dough temperature	24-26°C
Bulk fermentation	30 min
Scale	200 g

Process

Make up	Perform a strengthening fold.
Intermediate proof	60 min. at 30°C and 75% HR.
Shaping	Turn the dough onto a well floured table and divide it, keeping the seam side up, and place the pieces on the baking cloth.
Final fermentation	20-30 min. at ambient temperature
Decoration before baking	Flip over before baking

Baking

Oven temperature	240°C in a conventional oven, then lower to 220°C
Baking time	35 min., last 10 min. with open damper

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

For a grainy version:

Add Softgrain Sprouted Rye 300gr – 30%

To obtain a rustic and healthy ciabatta with soft cereals added, incorporate Softgrain Sprouted Rye after adding 80% of the water in the recipe, when the dough begins to become smooth and homogeneous. To achieve the correct final dough temperature, also consider the temperature of the softgrain.

Tips and tricks

- Give a strengthening fold 30 minutes after mixing to reinforce the dough structure and promote a thin, crisp crust.
- Allow a double proofing process: during the second rise, the dough should almost triple in volume to achieve a light, airy texture.
- Keep the final rest short — no more than 30 min. — to preserve long, irregular air pockets characteristic of high-quality ciabatta.
- Generously flour the baking cloth to prevent sticking and to maintain the dough's delicate structure during the final handling and baking.



Pugliese Bread

This large, crusty country bread has its roots in much darker loaves once baked in wood fired ovens by Turkish conquerors, known for their chewy, airy texture. In Italy, bakers still honor this tradition by using less refined flours, keeping the bread's rustic character alive.

Respect for this bread remains strong, especially in Puglia, where a local legend says that anyone who wastes even a single crumb will spend one year in purgatory for every crumb lost — and some versions even claim the sinner must spend that time gathering the crumbs with their eyelids.

It may be one of the finest rustic breads you can find. Our recipe uses durum flour from the Altamura region, a hard wheat that creates a crisp golden crust, a pleasantly chewy texture, and a warm yellow crumb with the intense aroma and flavor of durum wheat.



Pugliese Bread

Ingredients

Dough ingredients	g	%
O-tentic Selezione Pugliese	1000	100
Water	780	78

Working method

Mixing

Mixing spiral	5 min. 1st speed 8 min. 2nd speed
Dough temperature	22-23°C
Bulk fermentation	45 min.
Scale	650 g in a round pre-shape
Intermediate proof	place on well-floured wooden boards for 20 min. at room temperature

Process

Make up	Shape into a round loaf and dip the seam side into a mix of wheat flour and rice semolina. Place seam-side down on floured wooden boards
Final fermentation	16 hours at 3.5°C
Decoration before baking	Turn the loaf before baking to obtain a natural opening.

Baking

Oven temperature	With abundant steam at 240°C in a deck/static oven, then immediately lower to 210°C
Baking time	60 min., last 15 min. with open damper

Finishing touches after baking

Allow to cool completely before packaging.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

Tips and tricks

- Ensure proper bulk fermentation and reach the target dough temperature to guarantee optimal gluten development and predictable fermentation behavior.
- Keep the dough cold: maintaining a low temperature is essential for correct overnight fermentation and to prevent over proofing.
- If the dough temperature is too high after mixing, cool it down by placing it in the freezer for 30 minutes before moving it to the refrigerator for the overnight rest.
- During shaping, dip the seam side of the loaf into a mixture of wheat flour and rice semolina. This prevents the seam from sealing and allows it to open naturally during baking.
- Load the bread into the oven while it still has some strength, with steam already present. This helps the loaf open in a rustic, natural way and supports optimal oven spring.

Pane Casereccio

In the heart of the Italian countryside, long before recipes were ever written down, one familiar smell drifted through the village streets each morning: the aroma of Pane Casereccio, the “homemade bread” that nourished generations.

Pane Casereccio was never just baked — it grew out of everyday life.

Every village had its own version, shaped by local wheat, the climate, and the hands that worked the dough. In many towns, families gathered around the communal wood fired oven, each marking their own loaf before sliding it in — a small ritual that strengthened community ties as much as it baked the bread.

With its thick, crackling crust and soft, airy crumb, Pane Casereccio is rustic perfection. The crust protects the tender interior, while natural fermentation gives each slice a gentle tang and pleasant chewiness. It is bread meant to be shared — passed around crowded tables, dipped into fragrant stews, topped with fresh cheeses, served as bruschetta, paired with cured meats, or turned into a simple panino that tastes like home.

Pane Casereccio brings warmth, comfort, and authenticity to every meal.



Pane Casereccio

Ingredients

Pre-ferment ingredients	g	%
High protein wheat flour	500	100
Water	300	60
O-tentic Durum	10	2
Salt	5	1
Dough ingredients	g	%
Pre-ferment	815	50
High protein wheat flour	250	50
All-purpose wheat flour 220W	250	50
Water	450	75
O-tentic Durum	20	2
Salt	18	1.8

Working method

Mixing

Mixing spiral	5 min. 1st speed 8 min. 2nd speed
Dough temperature	24-26°C
Bulk fermentation	30 min.
Scale	700 g in elongated pre-shape
Intermediate proof	20 min. at 30°C

Process

Make up	Give the loaf its final shape by extending the ends
Final fermentation	60-90 min., 30°C
Decoration before baking	Dust with bran or rice flour and leave unscored.

Baking

Oven temperature	With abundant steam at 250°C in a deck/static oven, then immediately lower to 210°C
Baking time	50 min., last 10 min. with open damper

Finishing touches after baking

Allow to cool completely before packaging.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

Tips and suggestions:

The first important tip for this bread is to carefully monitor the fermentation of the pre-ferment, which must never become excessive. Its purpose is to give the bread a lactic flavor and a soft, melting crumb. Baking should start at a high temperature in order to create the thick, dark crust typical of this bread.





Pane Integrale di grano duro

In the warm southern regions of Italy, where fields of golden durum wheat sway under the sun, Pane Integrale di Grano Duro has long been a part of everyday life. Made from the whole grain — bran, germ, and flour — this bread reflects the true flavor of the land and the simple rhythms of rural living.

It was never considered a specialty, but rather a daily essential: a nourishing loaf

carried to the fields and shared at family tables where meals were modest yet generous. Its crust is firm and satisfying, while the crumb is warm, slightly nutty, and naturally sweet — a true expression of durum wheat's character.

Whether enjoyed with olive oil, fresh vegetables, pecorino, or hearty stews, this bread brings a rustic touch to every meal.

Pane Integrale di grano duro

Ingredients

Ingredients	g	%
Wholemeal remilled semolina	800	80
All-purpose flour	200	20
Water	850	85
O-tentic Durum	25	2.5
Salt	22	2.2

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

Tips and suggestions:

To better handle the wholemeal remilled durum semolina, perform a short autolysis of 30 min. by mixing the dry ingredients with 60% of the water.

Working method

Mixing

Mixing spiral	5 min. 1st speed 8 min. 2nd speed
Dough temperature	23-24°C
Bulk fermentation	Place for 16 hours in the refrigerator at 4°C
Scale	670 g in round shape
Intermediate proof	20 min. at 30°C

Process

Manipulation after bulk fermentation	Divide into 670 g pieces, shape into rounds and let rest for another 20 min.
Make up	Shape into a round loaf
Final fermentation	90-120 min., 30°C
Decoration before baking	Sprinkle with sesame seeds and score with a cross cut.

Baking

Oven temperature	With abundant steam at 230°C in a deck/static oven, then immediately lower to 210°C
Baking time	50 min., last 10 min. with open damper

Finishing touches after baking

Allow to cool completely before packaging.



Italian Lunch

Breads





The Evolving Art of Pizza & Focaccia in Italy

For centuries, Italy has celebrated two beloved pillars of its baking culture: pizza and focaccia. Although they appear alike today, their stories began worlds apart.

By the eighteenth century, pizza had already become Naples' everyday staple — a humble dough of flour, water, and salt, transformed by high heat and extraordinary imagination into something far greater than the sum of its ingredients. Focaccia followed a much older path, rooted in ancient Mediterranean traditions and enriched with sourdough, oil or lard, and sometimes potatoes. While focaccia rose slowly in its pan and baked at gentle temperatures, pizza demanded blazing heat and swift hands. These differences shaped their identities for generations.

But Italian baking is always evolving.

New techniques, higher hydrations, and changing habits gradually blurred the lines between the two, inspiring new styles and sometimes a little confusion. Today, Italy is home to a vibrant world of pizza varieties — from the soft, airy Neapolitan and the crisp Caserta style to Roman tonda, pinsa, pizza alla pala, pizza a taglio, fried pizza, and even modern triple cooked creations.

Each style is more than a recipe. It is a piece of living heritage, carrying stories, skills, and the warmth of Italian culture.

On the next pages, discover the diversity of this tradition.

Napolitan Pizza

Neapolitans say that pizza is one of life's small miracles — a touch of magic born from fire and crafted to delight the nose, the mouth, and the eyes. Its crisp, lightly smoky flavor depends on the hands of the pizzaioli, guardians of a tradition passed from one baker to the next, working with the purest ingredients of their land: olive oil, lard, hillside water, sun ripened tomatoes, fragrant basil, buffalo mozzarella, and the heat of wood fired brick ovens. By the eighteenth century, pizza had already become Naples' staple food — a dish that transformed simple, inexpensive ingredients into something extraordinarily delicious.

Neapolitan pizzas are as wide as a plate, with a raised, airy rim perfect for holding and savoring each bite. Their unique character — the high hydration, long fermentation, hand stretching, and blazing hot bake — eventually led Italy to protect this culinary treasure. In 2010, Neapolitan Pizza received the EU's Traditional Specialty Guaranteed certification, and in 2017, the Art of the Neapolitan Pizzaiolo was honored as UNESCO Intangible Cultural Heritage. Together, these recognitions celebrate what Neapolitans have always known: true pizza is an expression of craft, history, and heartfelt tradition.



Napolitan Pizza

Ingredients

Dough ingredients	g	%
All purpose flour	1000	100
O-tentic Durum	28	2.8
Salt	20	2
Water	680	68

Working method

Mixing

Mixing spiral	5 min. 1st speed, 8 min. 2nd speed
Dough temperature	24-26°C
Bulk fermentation	20 min.
Scale	320 g round dough balls

Process

Final Fermentation	Divide into 320 g pieces, place in plastic trays, and store in the refrigerator at 4°C for 16 -18 hours.
Shaping	Stretch on a bed of rice flour or semolina, pressing from the center toward the edge, widening the dough while leaving a 1 cm rim.
Before baking	Add tomato and mozzarella, then transfer the pizza onto the peel

Baking

Oven temperature	350°C in a deck/static pizza oven
Baking time	1 min.

Finishing touches after baking

Allow to cool completely before packaging.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

Toppings inspiration

- **Pizza Pistachio & Stracciatella** with tomato pulp, stracciatella, mortadella and pistachio crumbs on top.
- **Pizza Datterini & Basil** with tomato pulp, red and yellow datterino tomatoes and basil emulsion & fresh basil on top.
- **Pizza Fior du latte & Yellow Datterini** with fior di latte mozzarella, buffalo mozzarella, yellow datterino tomatoes, basil emulsion and fresh basil on top.

For a grainy version:

Add Softgrain Multigrain 200 g – 20%

To obtain a premium Neapolitan pizza with cereals, with a different texture and a more pronounced (Nordic) flavor, add Softgrain Multigrain when the dough starts to become smooth and homogeneous, at the end of mixing. To achieve the correct final dough temperature, also consider the temperature of the softgrain.

Tips and suggestions:

- Keep the bulk fermentation short at room temperature. The dough should not gain too much strength, otherwise it becomes difficult to stretch later.
- Shape the dough balls tightly and store them covered in trays at 4°C to maintain elasticity and prevent over-fermentation.
- Adjust hydration according to the flour: add water based on the flour's absorption capacity. For a more contemporary-style dough, hydrate up to 75%, but monitor the bulk fermentation time, which may need to be extended.
- During stretching, start from the center of the dough using one hand, keeping a 1 cm rim. Flip the dough and repeat the pressing motion from the center toward the edge. The dough should be elastic and easy to handle.
- For baking, insert the pizza into a deck/ static oven at a minimum of 350°C to ensure proper oven spring, browning, and texture development.

Roman Pinsa



The origin of Pinsa Romana can be traced back to the Latin word “pinsere,” meaning to stretch or press. It was officially created in Rome in 2001 by Corrado Di Marco and his family, who aimed to innovate pizza by making it lighter and more digestible. The modern Pinsa Romana is made with a blend of wheat, rice, and soy flour, which is fermented for a longer period compared to traditional pizza, resulting in a lighter and crispier texture. While some legends suggest that Pinsa has ancient roots, the current version is a modern invention that is a real global trend as a healthier alternative to traditional pizza.

Pinsa Roman

Ingredients

Dough ingredients	g	%
O-tentic Selezione Pinsa	1000	100
Water	750	75
Extra-virgin olive oil	20	2

Working method

Mixing

Mixing spiral	5 min. 1st speed, 8 min. 2nd speed
Dough temperature	23-24°C
Bulk fermentation	20 min., then give a strengthening fold, place in the refrigerator at 4°C
Scale	280 g, oval shape

Process

Make up	Divide into 280 g pieces and place in plastic trays.
Final fermentation	120 min., 30°C
Manipulation After Final Fermentation	Stretch on a bed of rice flour using your fingers gently.
Decoration before baking	Oil and salt.

Baking

Oven temperature	290°C in a deck/static oven with light steam
Baking time	5 min. (minimum 3 min. pre-bake)

Finishing touches after baking

Allow to cool completely before packaging.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

For a grainy version:

Add Softgrain Multigrain 200gr – 20%

To obtain a Pinsa Romana with cereals, a different texture, and a premium result, add Softgrain Multigrain after adding 80% of the water in the recipe, when the dough starts to become smooth and homogeneous. To achieve the correct final dough temperature, also consider the temperature of the softgrain.

Toppings inspiration

- **Pinsa Margherita:** Tomato (pulp and passata), fresh buffalo mozzarella, and basil.
- **Pinsa Zucchine:** Fiordilatte mozzarella, stracciatella, grilled zucchini, confit cherry tomatoes (slow cooked at low temperature), fresh basil, and lemon zest.
- **Vegan Pinsa:** Oven roasted potatoes with rosemary, yellow and orange carrots, Brussels sprouts, Romanesco broccoli, white cabbage, and a soy yogurt dressing with pink pepper.

Tips and suggestions:

Start mixing with 60% of the total water to develop a smooth and homogeneous gluten network. Then add the oil and the remaining water gradually until you obtain a nice elastic dough. During shaping, gently press the dough with your fingers, starting from the edges and moving toward the center in one single step.

Focaccia Genovese

Focaccia has become a national dish in Italy. This disk or large rectangle of leavened dough is found from the tiny towns of the Italian Riviera to Naples on the Mediterranean and Ostuni on the Adriatic but its true home is Genoa in Liguria region, which is to focaccia what Naples is to pizza. Focacce are simplicity itself, herbs of the countryside and the golden oils of Liguria flavor the interior, while a little local garlic or tiny savory olives stud its surface.

When this rustic dish is ready for eating, Italians take it on country outings and picnics, slip it to children for lunch and snacks, or keep it for eating with salads, cheeses, roast chicken and meat along with a glass of good earthy wine.



Focaccia Genovese

Ingredients

Dough ingredients	g	%
All-purpose flour 220W	1000	100
Extra-virgin olive oil	100	10
Water	650	65
O-tentic Durum	40	4
Salt	22	2.2

Salamoia (brine) ingredients	g
Oil	200
Water	200
Salt	15

Working method

Mixing

Mixing spiral	5 min. 1st speed, 10 min. 2nd speed
Dough temperature	24-26°C
First fermentation	15 min.
Scale	1100 g

Process

Make up	Divide the dough into pieces and shape into elongated loaves. Let rest for another 15 min., then spread onto a well-oiled 60×40 cm tray using a dough sheeter or rolling pin.
Intermediate proof	Minimum 45 min., 30°C, 75% RH
Manipulation before final fermentation	Spread the brine over the surface and press with your fingers all the way to the bottom of the tray.
Final fermentation	45-60 min., 30°C
Decoration before baking	Sprinkle with coarse or fine salt, as desired.

Baking

Oven temperature	Conventional oven 250°C
Baking time	12-15 min.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

For a grainy version

Add Softgrain Golden 6 250 g – 25%

Add **Softgrain Golden 6** at the beginning, halfway through, or at the end of the dough mixing, depending on your needs and the working method used. To achieve the correct final dough temperature, also consider the temperature of the softgrain.

Toppings inspiration

- **Pizza Pistachio & Stracciatella** with tomato pulp, stracciatella, mortadella and pistachio crumbs on top.
- **Pizza Datterini & Basil** with tomato pulp, red and yellow datterino tomatoes and basil emulsion & fresh basil on top.
- **Pizza Fior du latte & Yellow Datterini** with fior di latte mozzarella, buffalo mozzarella, yellow datterino tomatoes, basil emulsion and fresh basil on top.

Tips and suggestions:

The first important tip is to make sure the dough is well proofed before pressing it after the first fermentation. It is important to use 140 g of salamoia for each 40×60 cm tray and to press your fingers all the way to the bottom of the tray. This helps achieve a golden and crispy bake thanks to the oil.

Focaccia Barese



Focaccia may be loved across Italy, but in the sun soaked region of Puglia, it finds a home all its own in Focaccia Barese, the pride of Bari and the towns that dot the Adriatic coast. While Liguria gives us the airy, sea kissed focaccia of Genoa, Bari offers a version that is unmistakably Southern: rustic, generous, and deeply tied to the flavors of the land.

Its surface is pressed with sweet cherry tomatoes, nestled into the dough like jewels, then scattered with oregano and olive oil. As it bakes, the tomatoes wrinkle and burst, releasing their juices

into the crumb, creating a focaccia that is soft inside, crisp at the edges, and bursting with Mediterranean character.

In Bari, focaccia is something to carry with you. Locals pick up a warm slice on their way to the sea, tuck it into beach bags, or bring it to family gatherings where its aroma fills the room before it even reaches the table. Irresistibly flavorful, Focaccia Barese captures the spirit of Puglia: a region that celebrates good wheat, ripe tomatoes, and the generous use of olive oil.

Focaccia Barese

Ingredients

Dough ingredients	g	%
Easy Semola integrale	500	50
All-purpose flour 240W	500	50
Extra-virgin olive oil	100	10
Water	650	65
O-tentic Durum	40	4
Salt	25	2.5
Mashed potatoes	300	30
Topping		
Oil		Q.S
Cherry tomatoes		Q.S
Salt		Q.S
Oregano		Q.S

Working method

Mixing

Mixing spiral	5 min. 1st speed, 10 min. 2nd speed
Dough temperature	24-26°C
First fermentation	20 min.
Scale	300 g

Process

Make up	Divide the dough into pieces and shape into balls. Let rest for another 15–20 min, then flatten onto a 25 cm round pan using a dough sheeter or a rolling pin.
Intermediate proof	45-60 min., 30°C, 75% RH
Manipulation before final fermentation	Press the cherry tomatoes into the dough by hand, pushing them all the way in.
Final fermentation	45 min., 30°C
Before baking	Moisten the focaccia with the tomato juice, oregano, a pinch of salt, and oil.

Baking

Oven temperature	240°C top / 250°C bottom in a deck/static oven
Baking time	15-18 min.

Finishing touches after baking

Brush with oil to give the surface a glossy finish.

Tips and tricks

If you want to incorporate the potatoes in an alternative way, you can flatten the dough ball, place the boiled potatoes inside (80 g for 320 g of dough), and fold the dough inward. Then place it on a tray and let it rest for another 30 min at 30°C. After that, flatten it again with the tomatoes on top and let it proof once more for 60 min before baking. The softness of this focaccia depends on the potatoes and the repeated proofing stages, which make it soft with a short bite. It is important to prepare the tomatoes 2 hours before processing, seasoning them with salt, oregano, and extra virgin olive oil.



This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.



Puccia Salentina

Puccia is a traditional bread from the Salento region of Italy. Known for its round shape and soft, minimal crumb, it is perfect for filling. It's typically made with durum wheat semolina and baked in a wood fired oven.

Today, you can find puccia in most rotisseries, pizzerias, and bakeries across Puglia. It's usually sliced open and filled with whatever you like: tuna, capers, provolone, cherry tomatoes, anchovies, cold cuts, or a variety of cheeses. Still, many people enjoy making pucce at home,

just as Apulian families did for generations.

In Salento, tradition says that on the Feast of the Immaculate Conception (December 8), families should fast and eat only homemade pucce. And every September, towns like Novoli (LE) and Minervino (BA) celebrate this beloved local specialty during the Sagra della Puccia — a festive gathering dedicated entirely to this flavorful bread.

Puccia Salentina

Ingredients

Dough ingredients	g	%
O-tentic Selezione Pugliese	1000	100
Water	750	75
Extra-virgin Olive oil	40	4

Working method

Mixing

Mixing spiral	5 min. 1st speed 8 min. 2nd speed
Dough temperature	24-26°C
Bulk fermentation	30 min.
Scale	120-150 g

Process

Make up	Shape into balls
Intermediate proof	Let proof until doubled in size, then flatten by hand to about 1 cm thickness, pressing more on the edges.
Final fermentation	Let proof again on wooden boards for about 45-60 min.

Baking

Oven temperature	300°C in a deck/static oven
Baking time	4-5 min.

This recipe is designed to be adaptable to your production process. Our team of application specialists is available to work alongside you to ensure the best possible implementation in your operations.

Toppings inspiration

- **Puccia Faro Verde:** Roasted mortadella, basil pesto, burrata, pistachio crumble
- **Puccia Stendardo:** Oven-roasted zucchini and eggplant, straciatella, sun-dried tomatoes
- **Puccia Altomare:** Salmon tartare, gently sautéed zucchini, straciatella

Tips and tricks

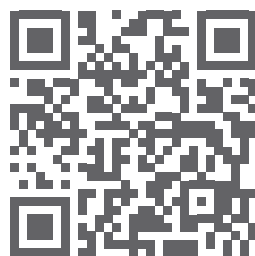
The most important step is shaping after the dough balls have proofed: press the edges well and less in the center, keeping a more inflated structure inside.

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tradition
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