



Authentic pizza and pan pizza:

REX MILANO	2.500 kg
Wheat flour	7.500 kg
FORMAT V 2000	0.150 kg
IREKS-WHEAT SOUR	0.400 kg
Salt	0.100 kg
Instant yeast	0.100 kg
Olive oil	0.500 kg
Water	5.700 l
Total weight	16.950 kg

Mixing time: spiral: 3 + 5 mins
 Dough temperature: 25 - 26° C

Instructions for use:

After a bulk fermentation time of 15 mins, roll out 1.500 kg of dough for a tray pizza, 60 x 40 cm. Spread on pizza sauce and cover with salami, fish, mushrooms, paprika, onions, etc. Finish with cheese (mozzarella). After a final proof time of 5 mins, bake at 210° C for 20 mins. For a pan pizza of 24 cm, use 250 g of REX MILANO dough. For a small pizza, scale at 70 g.

Sundried tomato fougasse:

REX MILANO	0.300 kg
Wheat flour	1.700 kg
FORMAT V 2000	0.030 kg
Salt	0.025 kg
Instant yeast	0.030 kg
Olive oil	0.060 kg
Water	1.160 l
Total weight	3.305 kg

Mixing time: spiral: 2 + 6 mins
 Dough temperature: 26° C

Instructions for use:

For the filling, mix all the ingredients together and allow to soak for 30 mins. Divide the dough into pieces of 275 g each, mould oblong and allow to stand for 20 mins. Then

Filling:

Sundried tomatoes, chopped	0.300 kg
Fresh garlic, chopped	0.200 kg
Mozzarella cheese, grated	0.225 kg
Fresh basil, chopped	0.080 kg
Extra virgin olive oil	0.150 kg
Crushed black pepper	0.015 kg
Total weight	0.970 kg

flatten the dough pieces and sprinkle 80 g filling on top. Fold the dough from both sides tightly, turn over and allow to stand for 5 mins.

Make 4 or 5 cuts on the surface of the dough, not quite to the edge, pull and stretch and place on trays. It should look like a ladder.

Snack all'italiana

REX MILANO



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Bread, rolls:

REX MILANO	5.000 kg
Wheat flour	5.000 kg
Olive oil	0.300 kg
Instant yeast	0.150 kg
Water	5.200 l

Filling:

Ham (or salami)	1.000 kg
Cheese, grated	1.000 kg
Total weight	17.650 kg

Add ham (or salami) and cheese during the final mixing stage.

Mixing time:	spiral: 2 + 6 mins
Dough temperature:	26° C



Mediterranean croissants:

REX MILANO	0.500 kg
Wheat flour	1.500 kg
FORMAT V 2000	0.030 kg
Salt	0.020 kg
Egg	0.200 kg
Butter	0.060 kg
Instant yeast	0.030 kg
Water	0.900 l
Total weight	3.240 kg

Mixing time:	spiral: 3 + 3 mins
Dough temperature:	24 - 25° C

Instructions for use:

Fold in 150 g butter or margarine per kg dough giving 3 simple turns.
Work off as usual for croissants or Danish pastries.
Bake, giving steam, at 200° C for 20 mins.



Focaccia:

REX MILANO	3.000 kg
Wheat flour	7.000 kg
FORMAT V 2000	0.150 kg
Salt	0.080 kg
Instant yeast	0.120 kg
Water	5.600 l
Olive oil	0.400 kg
Total weight	16.350 kg

Mixing time:	spiral: 2 + 6 mins
Dough temperature:	27° C

Instructions for use:

After the bulk fermentation time, divide the dough into 300 g pieces, mould slightly long and allow to stand for 20 mins. Press the dough slightly flat and place on greased baking trays.

Give a final proof time of 35 - 45 mins, occasionally pressing your fingertips on the surface of the dough.

For the topping, use olives, garlic, olive oil and rock salt.



Spicy grissini sticks:

REX MILANO	0.400 kg
Wheat flour	1.600 kg
FORMAT V 2000	0.030 kg
Salt	0.025 kg
Instant yeast	0.030 kg
Olive oil	0.200 kg
Butter	0.060 kg
Water	1.000 l
Total weight	3.345 kg

Mixing time:	spiral: 2 + 7 mins
Dough temperature:	26 - 27° C

Instructions for use:

Keeping the dough firm, roll out to a thickness of 6 mm and cut into 5 mm wide pieces. Then roll slightly round, place on trays and allow to prove. Brush the strands with water and sprinkle dried herbs, black pepper and rock salt on top.

The water can be replaced in part with beer for beer sticks.

