

Petra[®] 3 NOW

THE WHOLE WHEAT FLOUR



*Info and data
sheet specification*

Recommended by



The Whole Wheat Code. Cracked.

Pizza made with Petra flour pairs perfectly with fresh cheeses, fruit, vegetables, meat, fish, and other seafood because it boasts the same freshness and goodness as other top-quality ingredients. The fiber and high protein level of Petra makes for pizza that is not only nutritious, but also has a golden, robust crust that doesn't fold when sliced. Petra pizza is pleasant to eat because the crust is thin and crisp, while the inside is soft and flavorful, however one notices the real benefits of Petra after eating because it leaves your mouth feeling clean and with the sweet aftertaste of wheat: an essential characteristic for pairing pizza with artisanal beers and quality wines.



www.molinoquaglia.com

Petra[®] 3 PIZZA



INGREDIENTS	QUANTITY
Petra 3	Oz. 35.50
Salt	Oz. 0.70
Water	Oz. 18.5 - 19.5
Extra Virgin Olive Oil (optional)	Oz. 0 - 1.35
Brewer's yeast	Oz. 0.05 - 0.07

OPERATING INSTRUCTIONS



1 Put flour and then water in the kneader: be careful, no add other ingredients except for the two mentioned. Begin low speed kneading process and after 3 minutes, before developing the gluten, stop the machine for 20 minutes: the dough must be in a raw state. The absorption must be between 52% and 55%.

2 Begin the kneading process again, then add the other ingredients, keeping salt and yeast separated till obtaining a smooth and homogeneous dough.

3 Allow it to stand for 15 minutes in summer time, even 30 minutes in winter. After that, split the dough into small pieces (the weight of the ball is up to you, normally for a round italian pizza each portion weights 180/200 grams) and allow the balls stand 60 minutes more at room temperature.

4 For direct use, allow the balls to raise for 7-8 hours at room temperature (75.5 F). Otherwise for cooled control, put the balls into the fridge at 39.2 F for 24-48 hours.

5 Once put the dough out of the fridge, allow it to reach the room temperature (for around 3 hours) before using it and cook it into the oven.



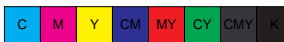


PIZZA IN TEGLIA SOFFICE

It presents itself as a baked product, 0.8-1.2 inches tall, with a very thin bottom, crispy and with the internal alveolated structure thin and regular without an edge. It is produced cooked in a round baking tin, making a pre-cooking process with tomato and brine and the lately garnished with mozzarella and other ingredients during the cooking.

PRODUCT MADE WITH
Petra
MOLINO
QUAGLIA
Molino Quaglia SpA, all rights reserved





PIZZA IN TEGLIA SOFFICE



INGREDIENTS (MASS OZ / RAW MATERIALS)

19.75oz **Petra® 1**, 8.5oz **Petra® 9**,
4.9oz salt (2% flour), 0.43gal water (55% flour),
8.46oz extra virgin olive oil (3,5% flour), 306.9oz biga dough.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

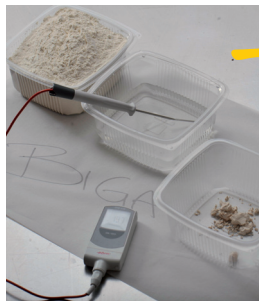
RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

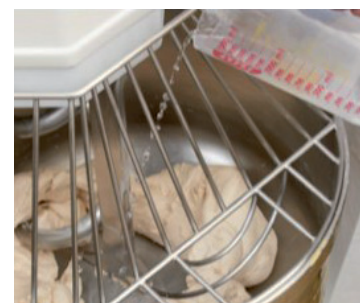
BIGA DOUGH ACCORDING TO THE CODIFICATION OF UDP:

35.3oz **Petra® 3** + 0.12gal water + .35oz yeast:
Knead at speed 1 for 4 minutes until you obtain a lumpy dough at the temperature of 64 to 68 degrees (Fahrenheit); let the dough stand on a covered tub for 16-18 hours at 68 degrees.
For better results we suggest to observe strictly the stages, especially for what concerns the biga, in terms of temperature.



KNEADING:

The kneading phase is very critical because you use a highly moisturized dough made of 50% of the biga, therefore a overheating or an excessive kneading can provoke the collapse of the dough. The salt is introduced in the beginning to support the gluten, you'll be able to observe that the dough takes shape and just after that moment you can add the olive oil.



FERMENTATION:

The dough should rest for 30 minutes on top of a table before break it and stretch it in the baking tin. Compared to a normal "0" or "00" flour the dough get strength and shape quickly, even if they result initially softer. You should prefer longer timing and lower temperature to obtain a fine and thick alveolation.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA IN TEGLIA CROCCANTE

It presents itself as a baked product to take away, 0.4-0.6 inches tall; cooked in a rectangular baking tin with a crispy bottom, internal alveolated structure thin and regular; it has an edge. It is produced making a pre-cooking process with tomato and brine and the lately garnished with mozzarella and other ingredients during the cooking.





PIZZA IN TEGLIA CROCCANTE



INGREDIENTS (MASS OZ / RAW MATERIALS)

Biga

12oz **Petra® 1**, 0.04gal water,
0.1oz brewer's yeast.

Final Dough

35.3oz **Petra® 3**, 17.5oz biga dough, 0.17oz brewer's yeast, 0.16gal water (57%),
1.4oz extra virgin olive oil (3%), 0.9oz salt (1,8%).

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

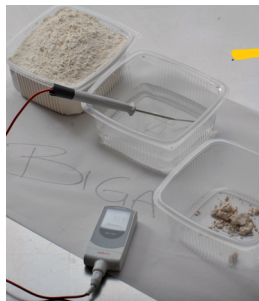
RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

BIGA DOUGH ACCORDING TO THE CODIFICATION OF UDP:

35.3oz **Petra® 1** + 0.12gal water + .35oz yeast:
Knead at speed 1 for 4 minutes until you obtain a lumpy dough at the temperature of 64 to 68 degrees (Fahrenheit); let the dough stand on a covered tub for 16-18 hours at 68 degrees.
For better results we suggest to observe strictly the stages, especially for what concerns the biga, in terms of temperature.



KNEADING:

The kneading phase is very critical because you use a highly moisturized dough made of 50% of the biga, therefore a overheating or an excessive kneading can provoke the collapse of the dough.
The salt is introduced in the beginning to support the gluten, you'll be able to observe that the dough takes shape and just after that moment you can add the olive oil.



FERMENTATION:



The dough should rest for 15 minutes on top of a table before break it and stretch it in the baking tin.
Compared to a normal "0" or "00" flour the dough get strength and shape quickly, even if they result initially softer. You should prefer longer timing and lower temperature to obtain a fine and thick alveolation.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA STESA CROCCANTE

It is the classic italian pizza that presents itself as a baked product of circular shape with an average diameter of 11 to 12.6 inches with a tight border of amber color, uniform and alveolated, and the central part thin and alveolated, friable and crispy. This central part will be around 0.2 inches thick.





PIZZA STESA CROCCANTE



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

211.5oz **Petra® 1**, 1gal water, 21oz sourdough, 6.35oz extra virgin olive oil, 5.3oz salt.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

BIGA DOUGH ACCORDING TO THE CODIFICATION OF UDP:

35.3oz **Petra® 1** + 0.12gal water + .35oz yeast:
Knead at speed 1 for 4 minutes until you obtain a lumpy dough at the temperature of 64 to 68 degrees (Fahrenheit); let the dough stand on a covered tub for 16-18 hours at 68 degrees. For better results we suggest to observe strictly the stages, especially for what concerns the biga, in terms of temperature.



KNEADING:

With **Petra®** during the kneading phase we observe a bigger necessity of the percentage of water. The kneading must be led with the maximum care to obtain the correct hydration and a good development of the gluten. If the dough is not well

moisturized we can observe a superficial dehydration during the rest or the release of water. Arrange in the mixer flour, the biga and 2/3 of the water.



Knead at first speed very slow, the gluten develops and the mass develops. Now we can set the second speed and complete the kneading adding the third left of water and salt.



FERMENTATION:

The dough should rest for 30 minutes on top of a table before break it and start making the pats. Compared to a normal "0" or "00" flour the doughs get strength and shape quickly, even if they result initially softer. You should prefer longer timing and lower temperature to obtain a fine and thick alveolation. Let the pats stand for 60 minutes and then stretch the dough on the pan. Take care not to press too much or rip the dough during the stretching.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA IN PADELLINO

It is a pizza generally cooked on a roundish pan, it is a baked product of circular shape with an average diameter of 20 cm (7.9 inches) with a crispy base and a soft inside of around 2 cm. The inside structure is alveolar uniformly distributed on the whole area. The slice of pizza after being cooked is thick and functions as a base for the different fillings.

PRODUCT MADE WITH
Petra
MOLINO
QUAGLIA
Molino Quaglia SpA, all rights reserved





PIZZA IN PADELLINO



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

53oz **Petra® 3**, 0.22gal water, 7oz sourdough or biga dough, 1.5oz extra virgin olive oil, 1oz salt.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

BIGA DOUGH ACCORDING TO THE CODIFICATION OF UDP:

35.3oz **Petra® 3** + 0.12gal water + .35oz yeast:
Knead at speed 1 for 4 minutes until you obtain a lumpy dough at the temperature of 64 to 68 degrees (Fahrenheit); let the dough stand on a covered tub for 16-18 hours at 68 degrees.
For better results we suggest to observe strictly the stages, especially for what concerns the biga, in terms of temperature.



KNEADING:



With **Petra®** during the kneading phase we observe a bigger necessity of the percentage of water. The kneading must be led with the maximum care to obtain the correct hydration and a good development of the gluten. If the dough is not well

moisturized we can observe a superficial dehydration during the rest or the release of water. Arrange in the mixer flour, the biga and 2/3 of the water.



Knead at first speed very slow, the gluten develops and the mass develops. Now we can set the second speed and complete the kneading adding the third left of water and salt.



FERMENTATION:



The dough should rest for 40 minutes on top of a table before break it and start making the pats. Compared to a normal "0" or "00" flour the doughs get strength and shape quickly, even if they result initially softer. You should prefer longer timing

and lower temperature to obtain a fine and thick alveolation. Let the pats stand for 60 minutes and then stretch the dough on the pan. Take care not to press too much or rip the dough during the stretching.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA CON IMPASTO TRADIZIONALE NAPOLETANO

Product protected by the mark of traditional specialties guaranteed, better known with the acronym of STG, it is a mark of origin introduced by the European Union, in order to protect the products that are characterized by traditional composition or production methods.

“The processing and the ingredients of the original pizza napoletana are defined in the law UNI 10791:98 and are disposed by the Associazione Verace Pizza Napoletana. After the cooking the Verace Pizza Napoletana presents itself as a circular baked product, with a variable diameter that shouldn't overpass the 13.8 inches, with an high edge and the central part covered with the fillings. This central part will have a thickness of 0.2 inches with a tolerance of +10% -10%”.

“The edge shall be of 0.4-0.8 inches, regular, swollen without bubbles and burns and of a golden color. The Verace Pizza Napoletana should be soft, elastic, easily foldable in the shape of a small book, with the typical taste deriving from the edge that has the form of the bread well grown and well cooked.”





PIZZA CON IMPASTO TRADIZIONALE NAPOLETANO



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

170oz **Petra® 3**, 0.2oz brewer's yeast, 0.79gal water, 5.3oz salt.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES



KNEADING:

With **Petra®** during the kneading phase we observe a bigger necessity of the percentage of water. The kneading must be led with the maximum care to obtain the correct hydration and a good development of the gluten. If the dough is not well moisturized we can observe a superficial dehydration du-

ring the rest or the release of water. The dough is done by hand starting from the water to which is added slowly flour in successive steps. The rest phase between the two phases of flour gives a better extensibility of the gluten and facilitate the kneading.



FERMENTATION:

The dough should rest for 120 minutes on top of a table before break it and start making the pats. Compared to a normal "0" or "00" flour the doughs get strength and shape quickly, even if they result initially softer. You should prefer longer timing and lower temperature to obtain a fine and thick alveolation. Let the pats stand for 60 minutes and then stretch the dough on the pan. Take care not to press too much or rip the dough during the stretching.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA ROMANA ALLA PALA

Pizza that consists in a baked product 1.2 inches to 2 inches high, of an irregular shape characterized by an extreme crunchiness with or without edge according to the filling, that can be internal (like a focaccia) or on the surface. The internal structure is open with big alveolus, irregular (like an italian ciabatta bread), almost completely emptied of starch. The pizza in its processing modalities contemplates the stretching of the dough to obtain a variable size to be cooked directly on the baking tin.





PIZZA ROMANA ALLA PALA



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

1414oz **Petra® 1**, 0.85gal water, 0.7oz brewer's yeast, 2.8oz extra virgin olive oil, 0.7oz malt, 2.8oz salt.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" o "00" FLOUR

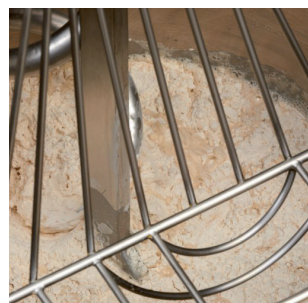
IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

KNEADING:

With **Petra®** With petra during the kneading phase we observe a bigger necessity of the percentage of water. The kneading must be led with the maximum care to obtain the correct hydration and a good development of the gluten. If the dough is not well moi-

sturized we can observe a superficial dehydration during the rest or the release of water. Dispose in the mixer ONLY flour and 2/3 of the water. Knead at first speed until you obtain a rough dough.



Stop the mixer for 15-20 minutes. Restart the mixer and add the brewer's yeast. Knead at first speed very slow, the gluten develops and the mass develops. Now we can set the second speed and complete the kneading adding the third left of water and salt.



FERMENTATION:

The dough is put in a wooden tub and let rest at 39.2 degrees for 24 hours. The dough is very moisturized and it's difficult to manipulate: avoid blunt cut or snatches, to simplify the job you can moisten your hands or grease them.

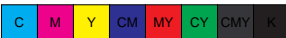


COOKING:



Once put in the baking tin stretch the dough with light pressure in order to degas it the less possible.

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA STESA SOFFICE

It is the classic italian pizza that presents itself as a baked product of circular shape with an average diameter of 11 to 12.6 inches with a big border of amber color, uniform and alveolated, and the central part soft and tender with a thickness of until 4 inches.



PRODUCT MADE WITH
Petra
MOLINO QUAGLIA
Molino Quaglia SpA, all rights reserved



PIZZA STESA SOFFICE



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

106oz **Petra® 1**, 1gal water, 10.5oz sourdough, 2.1oz salt.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

KNEADING:

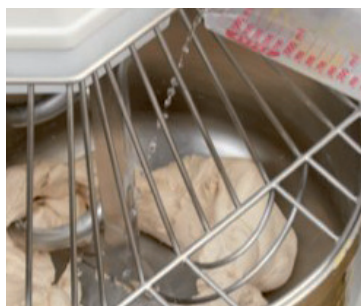
With **Petra®** during the kneading phase we observe a bigger necessity of the percentage of water. The kneading must be led with the maximum care to obtain the correct hydration and a good development of the gluten.



If the dough is not well moisturized we can observe a superficial dehydration during the rest or the release of water. Dispose in the mixer ONLY flour and 2/3 of the water. Knead at first speed until you obtain a rough dough.



Stop the mixer for 30 minutes. Restart the mixer and add the brewer's yeast. Knead at first speed very slow, the gluten develops and the mass develops. Now we can set the second speed and complete the kneading adding the third left of water and salt.



FERMENTATION:

The dough should rest for 10 minutes on top of a table before break it and start making the pats. Compared to a normal "0" or "00" flour the doughs get strength and shape quickly, even if they result initially softer. You should prefer longer timing and lower temperature to obtain a fine and thick alveolation. Let the pats stand for 24 hours at 77 degrees. The dough presents itself softer compared to one made with a "0" or "00" flour. When you proceed to the stretching take care not to press too much or rip the dough.



COOKING:

Cook at a temperature slightly lower and for a bit longer, do not be scared of dry the product too much: you'll get an exaltation of the crunchiness of the crust and the inside will remain humid and fragrant.



PIZZA CON IMPASTO INTEGRALE TRADIZIONALE TRAMONTI

It is a classic pizza with a very Mediterranean favor that presents itself as a baked product of circular shape with variable diameter around 9.8 to 11.8 inches with a tight border of amber color, uniform and alveolated, and the central part thin and alveolated, friable and crispy. This central part will be around 0.2 inches thick.

PRODUCT MADE WITH
Petra
MOLINO QUAGLIA
Molino Quaglia SpA, all rights reserved





PIZZA CON IMPASTO INTEGRALE TRADIZIONALE TRAMONTI



INGREDIENTS (MASS OZ / RAW MATERIALS)

Final Dough

70.5oz **Petra® 9**, 21.2oz biga dough, 0.4gal water, 0.07oz brewer's yeast, 2.1oz extra virgin olive oil, 1.4oz salt, 0.05oz wild fennel.

Petra® 1 and **Petra® 3** are flours rich in fibres and enzymes contained naturally inside the external layers of the caryopsis. Differing from a flavor type "1", obtained from a conventional cylinders grinding, **Petra®** maintains the wheat germ that is a principle source of noble nutrients. **Petra® 9** obtained from the crush of the grain, differing from a whole wheat flour conventionally grinded (with cylinders) maintains unchanged all the constituents of the grain of wheat, among them the precious wheat germ.

ADVANTAGES USING **Petra**

MAXIMUM CRUNCHINESS
AND DIGESTIBILITY

MORE PARFUME AND AROMA

GREAT DEVELOPMENT OF THE CRUST

GOLDEN COLORATION
OF THE CRUST
AFTER COOKING

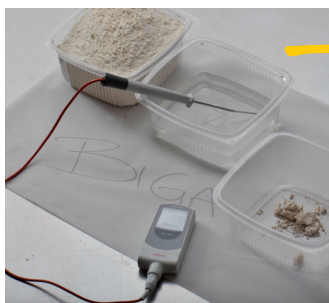
RICHER IN FIBRES AND
MINERAL SALTS OF A
NORMAL "0" or "00" FLOUR

IDEAL NUTRITIONAL COMPOSITION
FOR A HEALTHY AND PROPER DIET

PROCESSING STAGES

BIGA DOUGH ACCORDING TO THE CODIFICATION OF UDP:

35.3oz **Petra® 9** + 0.12gal water + .35oz yeast;
Knead at speed 1 for 4 minutes until you obtain
a lumpy dough at the temperature of 64 to 68 degrees
(Fahrenheit); let the dough stand on a covered tub
for 16-18 hours at 68 degrees.
For better results we suggest to observe strictly the
stages, especially for what concerns the biga,
in terms of temperature.



KNEADING:

With **Petra®** during the kneading
phase we observe a bigger neces-
sity of the percentage of water. The
kneading must be led with the max-
imum care to obtain the correct
hydratation and a good develop-
ment of the gluten.



If the dough is not well moisturized
we can observe a superficial dehydra-
tion during the rest or the release of
water. Arrange in the mixer flour, the
biga and 2/3 of the water. Knead at
first speed very slow, the gluten deve-
lops and the mass develops. Now we
can set the second speed and com-
plete the kneading adding the third
left of whater and salt.



FERMENTATION:

The dough should rest for 15 minutes on top of a table
before break it and start making the pats. Compared to
a normal "0" or "00" flour the doughs get strength and
shape quickly, even if they result initially softer. You should
prefer longer timing and lower temperature to obtain a
fine and thick alveolation. Let the pats stand for 8-24
hours at 42.8 degrees and then proceed to the final rising
for 3 hours at room temperature. Take care not to press
too much or rip the dough during the stretching.



COOKING:

Cook at a temperature slightly lower and
for a bit longer, do not be scared of dry
the product too much: you'll get an exal-
tation of the crunchiness of the crust and
the inside will remain humid and fragrant.