

# BELLISSIMO



## AUTHENTIC ITALIAN INGREDIENTS

All the ingredients you need to make Italian, Italian. That's a beautiful thing, that's Bellissimo.



Il mulino di Napoli

### TRY A NEW PIZZA RECIPE!

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## Roman Pizza al Taglio Innovation

*By Maestro Leo Spizzirri*

### INGREDIENTS:

- 563g Caputo Tipo 1
- 563g Caputo Saccorosso
- 125g Semola Rimacinata
- 750g Water, very cold
- 312g Water, very cold
- 2.5g Diastatic malt
- 13g Instant Dry Yeast
- 25g Sea Salt, fine
- 35g Bellissimo Extra Virgin Olive Oil

*See back side for instructions.*

# Roman Pizza al Taglio Innovation

*By Maestro Leo Spizzirri*

## INSTRUCTIONS:

- Place all flour into the bowl of a spiral mixer and premix for 3 minutes to blend.
- Add 750g water and mix on 1st speed for 3 minutes.
- Cover dough and rest in mixer bowl for 60 minutes.
- Add malt and yeast to mixer and start mixing on 1st speed slowly adding half of the remaining water (312g).
- Add salt and slowly half of remaining water.
- Increase mixer to 2nd speed and slowly add olive oil.
- Once all oil is incorporated, slowly add remaining water until dough is well mixed.
- Removed dough from mixer and place into a lightly oiled container then seal closed.
- Rest dough covered for 1 hour at ambient temperature.
- Divide dough into 2 equal portions then roll into a cylindrical shape.
- Place dough balls into proofing boxes then cover for 2 hours.
- Preheat oven to 500°F.
- Lightly oil a 40x60 Roman pan.
- Gently remove a dough ball and stretch by dimpling into plenty of semola rimacinata.
- Transfer dough to pan and stretch edges of dough to edges of pan.
- Lightly drizzle top of dough with olive oil then sprinkle with sea salt.
- Bake for 12-15 minutes until desired browning is achieved.
- Remove baked crust from pan and allow to cool on a cooling rack. Cut and serve.
- You can also top with your favorite Bellissimo authentic Italian pizza toppings.