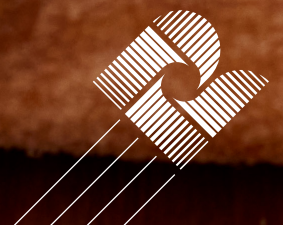


TIME FOR TASTE PIZZA



Time for
TASTE
SLOW FERMENTATION



TIME FOR TASTE PIZZA

010014.20.0

Recipe

umCereal Time for Taste Pizza.	2.500 kg
Wheatflour	7.500 kg
Olive Oil	0.400 kg
Yeast (fresh).	0.150 kg
Water (approx.)	6.300 kg
Total	16.850 kg



Rezept

umCereal Time for Taste Pizza.	2,500 kg
Weizenmehl Type 550	7,500 kg
Olivenöl	0,400 kg
Hefe (frisch).	0,150 kg
Wasser (ca.).	6,300 kg
Gesamt	16,850 kg

Recette

umCereal Time for Taste Pizza.	2,500 kg
Farine de Blé	7,500 kg
Huile d'olive.	0,400 kg
Levure (fraîche)	0,150 kg
Eau (environ)	6,300 kg
Total	16,850 kg

Ricetta

umCereal Time for Taste Pizza.	2,500 kg
Farina di Frumento	7,500 kg
Olio d'oliva	0,400 kg
Lievito (fresco)	0,150 kg
Acqua (circa)	6,300 kg
Totale	16,850 kg

Receta

umCereal Time for Taste Pizza.	2,500 kg
Harina de Trigo	7,500 kg
Aceite de Oliva	0,400 kg
Levadura (fresca).	0,150 kg
Agua (aprox.)	6,300 kg
Total	16,850 kg