

PIZZA IN PADELLINO



CODE	95152
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	400 g (2 pieces each of 200 g)

A pizza base that is soft on the inside and crispy on the outside; very versatil

DESCRIPTION

A pizza base baked in a small pan, made from 00 flour, spelt, wholemeal spelt and durum wheat semolina; it is prepared with great care and left to rise naturally after a day's pre-fermentation; to be stored at room temperature

APPEARANCE

Each 200 g base has a diameter of about 20 cm and is soft on the inside and crispy on the outside

TASTE

Cooking in a small frying pan brings out the aroma and flavour of the flours used

OUR SELECTION

Dolcevia è stata tra le prime aziende a investire sul panificato fresco conservato fuori dal frigorifero, utilizzando mini assorbitori di ossigeno in ogni confezione. Questo garantisce una shelflife di 60 giorni dal confezionamento!

SUGGESTIONS

Reheat in the oven or in an air fryer at 200°C for 3-4 minutes or until it reaches the desired crispness. This base lends itself to a wide variety of fillings: try it with roasted pumpkin, blue cheese and fried sage, or with stracciatella and mortadella