

pre-leavened pasta base

A base already pre-fermented, ready to be stuffed and baked. A suitable base for everything: from the typical Genoese focaccia (making holes by hand and seasoning it with oil and salt) to pizzas (topped with tomato, mozzarella and other ingredients to taste). Directions for use: let the base stand on the baking sheet for a few minutes, season it and put it in the oven.

Technical specifications

Cooking time min | **Temperature** °C | **Shelf Life** 10 months

60x40x15 cm

Indicative sizes (cm)	60x40x15
Package weight (kg)	9
Pieces per box	6
Boxes per pallet	36

40x30x19 cm

Indicative sizes (cm)	40x30x19
Package weight (kg)	6
Pieces per box	10
Boxes per pallet	64

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