

# LA NAPOLETANA

## For traditional Neapolitan Pizza recipe

From the expertise and passion of Molino Dallagiovanna, *LA NAPOLETANA* is a perfect "00" soft wheat pizza flour for making an excellent **Neapolitan Pizza**, with a particularly soft and bubbly outer crust, the succulence and the flavours of the finest ingredients in the world, as required by the original recipe and the real tradition of Naples.

Our flour has been studied and developed by our technical experts, together with the best Neapolitan Pizza Chefs and it has been officially approved and certified by the famous national **Verace Pizza Napoletana Association (AVPN)**.

Ideal for **direct working** with a **medium rising time** (at room temperature up to **12 hours**).



### RECOMMENDED RECIPE FOR TRADITIONAL NEAPOLITAN PIZZA

#### Ingredients:

- 1 L water
- 1.7-1.8 kg "00" *La Napoletana* flour
- 50 g fine marine salt
- 1-2 g fresh yeast (the quantity depends on the temperature of the room)

#### Procedure:

- Pour the water in the kneader and melt the salt (pay attention: it is important starting with water in the kneader!).
- Add 1.3 kg circa of flour and the yeast.
- Knead for 4-5 minutes and when the water has been absorbed the rest of the flour can be added (0.4 or 0.5 kg) to reach the desired dough texture. The total kneading time is about 20 minutes circa.
- Let the dough rest for 30 minutes more or less.
- Form dough pieces of 250 g each one.
- Let stand at room temperature (25 °C/77 °F) for 10-12 hours.

### CHEMICAL-PHYSICAL AND RHEOLOGICAL FEATURES

Humidity (% on weight)	<15.50
Ash (% on dm)	<0.55
Protein (N*5.70 % on dm)	12.5±1
Falling Number (seconds)	>300
Dry gluten (%)	10.5±1
W	310±10
P/L	>0.6
Absorption (14% humidity)	58±1.5
Dough stability (minutes)	>9

### MEDIUM NUTRITION FACTS PER 100 g OF PRODUCT

Energy	1436 kJ / 343 kcal
Fat	0.8 g
Of which saturates	0.1 g
Carbohydrate	73.0 g
Of which sugars	1.0 g
Fibre	3.0 g
Protein	12.0 g
Salt	0.002 g

**PACKING FORMAT:** 10/25 kg (22/55 lb)

**CONSERVATION:** store the product in a cool, dry and well-ventilated place at a temperature below 25 °C/77 °F.

**SHELF LIFE:** 12 months.

#### Molino Dallagiovanna G.R.V. S.r.l.

Via Madonna del Pilastro, 2 – 29010 Gragnano Trebbiense (PC) – ITALY  
Tel. +39 0523 787155 Fax +39 0523 787450  
[info@dallagiovanna.it](mailto:info@dallagiovanna.it) – [www.dallagiovanna.it](http://www.dallagiovanna.it)



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