



**LIVENDO**  
magic of nature\*



# Our easy and quick Pizza recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 8°C	14.1kg
Salt	510g
Red Stagioni pizza flour	25.6kg
Vegetable oil	510g

<sup>(1)</sup>The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

## METHOD



### 1 - MIXING TOGETHER

Basis T° 52°C  
8 to 10 min on 1st speed 340g  
Expected dough T°: 24°C



### 2 - DIVIDING, SCALING AND PRE-SHAPING



### 3 - BULK FERMENTATION

24 h to 72 h at 4°C



### 4 - TEMPERING

After 60 min until the center reaches 12°C

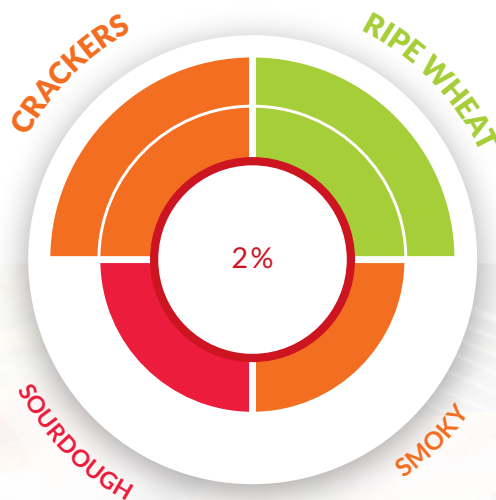


### 5 - BAKING

8 min at 280°C

See the recipe step by step and more by flashing this QR code.

[to be adjusted locally]



Pizza with Tradizy® Durum sensorial profile with 2% use level.





# Tradizy® *So easy!*

*Esprit de levain*

Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

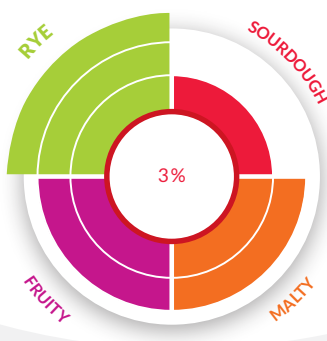
Master the spirit of sourdough easily with Tradizy®.



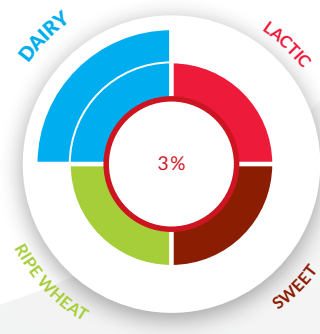
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**Tradizy® Seed toast sensory profile**



**Tradizy® Shared bread sensory profile**



**Tradizy® Viennese bread sensory profile**

**Contact us to discover more recipes and sensory profiles.**



**LIVENDO®**, the sourdoughs you need to make yours the magic of Nature\*. **LIVENDO®** is a brand created by Baking with Lesaffre. Find all our products on [livendo-lesaffre.com](http://livendo-lesaffre.com) [to be adjusted locally]



By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of the bakery.

\*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.