

# MEDITERRANEAN MASTRO IMPASTO



## FOCACCIA AND PIZZA

Mastro  
Impasto

Professional  
product for focacce,  
pizzas and soft  
bread



**GTA**<sup>TM</sup>  
• GIUPPONI •  
*per talenti artigiani*

GTA Srl, Via Emilia, 14  
24052 Azzano San Paolo, BG  
Tel. +39 035 31.53.73



Mail: [info@gtagiupponi.com](mailto:info@gtagiupponi.com)

# MEDITERRANEAN MASTRO IMPASTO



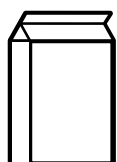
It's a flour preparation ready for dough and making different types of pizza, focaccia and soft bread easily.  
To realize soften and crispest products.



## INGREDIENTS

Re-milled wheat semolina hard, wheat flour tender type "O", potatoes flakes, edible lard, salt, dextrose, emulsifier: E472e, malted wheat flour, alpha amylase, treatment agent flour: E300

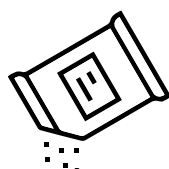
## recommended doses



Mastro  
Impasto  
Kg. 10



Water  
Kg. 6,5



dry yeast  
g. 120

## FOCUS:

The mix contains re-milled durum wheat and potatoes flakes, giving a stable dough, ensuring an excellent taste!

## METHOD

- 1) Put all the ingredients in the spiral mixer, adding water little at a time, knead for 3 minutes at 1st speed + 7 minutes at 2nd speed.
- 2) dough rest: 5-10 minutes.
- 3) Break up and shape as you like.
- 4) Let it rise in the cell or covered with plastic sheets for 30-40 minutes.
- 5) Cook with steam at 210-220 ° C for 20-30 minutes according to the size. Before removing it from the oven, open the valves.



**GTA**<sup>TM</sup>  
• GIUPPONI •  
*per talenti artigiani*

GTA Srl, Via Emilia, 14  
24052 Azzano San Paolo, BG  
Tel. +39 035 31.53.73



Mail: [info@gtagiupponi.com](mailto:info@gtagiupponi.com)