



How to get the
best from

Scrochiarella[®]
Frozen

Scrochiarella®

Frozen

Pizza Oven



“Pizza” version:

- #1: Direct from freezer
- #2: Thawed, stored in cooler/display
- #3: Thawed, stored in room temperature

Sandwich version:

- #4: Direct from freezer
- #5: Thawed, stored in cooler/display

Convection Oven



“Pizza” version:

- #6: Direct from freezer
- #7: Thawed, stored in cooler/display
- #8: Thawed, stored in room temperature

Sandwich version:

- #9: Direct from freezer
- #10: Thawed, stored in cooler/display

MerryChef E2



“Pizza” version:

- #11: Thawed, stored in cooler/display
- #12: Thawed, stored in cooler/display + finish baked in convection oven

Sandwich version:

- #13: Thawed, stored in cooler/display

MerryChef E3



Sandwich version:

- #14: Thawed, stored in cooler/display

AtollSpeed 300H



“Pizza” version:

- #15: Thawed, stored in cooler/display

Sandwich version:

- #16: Thawed, stored in cooler/display

SpeeDelight



Sandwich version:

- #17: Direct from freezer

Home oven



“Pizza” version:

- #18: Direct from freezer

Sandwich version:

- #19: Direct from freezer

Toaster



Sandwich version:

- #20: Thawed, stored in cooler/display

Dear customer, this is *Scrochiarella*[®] Frozen

- Baking time:** It takes more than 30 hours to prepare 1 bread
- Sour dough:** It is made on Sour-dough or "lievito madre" (pronounced "Ijevito madre" from Italy, which is over 120 years old)
- Olive oil:** It is made with Olio Coppini, which is a locally produced highest quality Italian Extra virgin olive oil
- Water:** It has 80 percent water in the dough, whereas traditional pizza dough is around 55-60%
- Hand made:** Every piece is hand-made, so you will not find 2 pieces that are exactly the same
- Stoneoven:** Stoneoven baked on stones from Carrara in Italy
- Nitrogen:** Quick Frozen with Nitrogen to keep all the moist and good qualities in the bread after baking
- Long shelf life:** 10 months of shelf life
- Easiness:** Easy to work with
- Quality:** Highest quality, crispiness and durability after baking

Assortment

Scrocchiarella[®]
Frozen



24x52
Classica



24x52
Rustica



28x38
Classica



28x38
Rustica



20x29
Classica



20x29
Rustica



12x52
Precut Sandwich
Classica/Rustica



Ø31
Classica

Pizza Oven

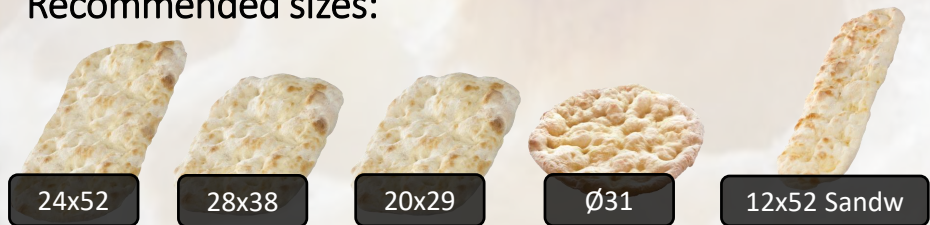
“Pizza” version:

- #1: Direct from freezer
- #2: Thawed, stored in cooler/display
- #3: Thawed, stored in room temperature

Sandwich version:

- #4: Direct from freezer
- #5: Thawed, stored in cooler/display

Recommended sizes:



Scrocchiarella® - Guide to perfection

Method no. 1

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Pre-bake the Scrocchiarella
(for 110% crispiness)

🌡️ 280°C ⌚ 2-3 min



3

Top it



4

Finish bake until crispy

🌡️ 280°C ⌚ Prebaked: + 4-5 min
Direct: 6-8 min



Oven type:

Pizza Oven

Variant:

Scrocchiarella Pizza

Method:

Directly from freezer



Make sure the bottom heat in the oven is not too high, or you will burn the bottom



To obtain optimal crispiness, prebake the Scrocchiarella without topping and finish bake with topping

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Method no. 2

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18°C



2

Top it



3

Put in cooler or display

🌡️ 4°C ⌚ Up to 48 hrs



4

Finish bake until crispy

🌡️ 280°C ⌚ 6-7 min



Oven type:

Pizza Oven

Variant:

Scrocchiarella Pizza

Method:

Thawed and stored in cooler



Make sure the bottom heat in the oven is not too high, or you will burn the bottom



Do not use a lot of toppings, and do not use excessively wet fillings, to avoid soaking the bread

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Method no. 3

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Top it



3

Put in room temperature according to local law



4

Finish bake until crispy

🔥 280°C ⌚ 6-7 min



Oven type:

Pizza Oven

Variant:

Scrocchiarella Pizza

Method:

Thawed and stored in room temperature



Make sure the bottom heat in the oven is not too high, or you will burn the bottom



Do not use a lot of toppings, and do not use excessively wet fillings, to avoid soaking the bread

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Method no. 4

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Finish bake until crispy

🔥 280°C ⌚ 3-4 min



3

Fill the sandwich and cut in desired sizes



Oven type:

Pizza Oven

Variant:

Scrocchiarella Sandwich

Method:

Directly from freezer



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Open the sandwich as soon as it comes out of the oven to let out the moist and fill it as desired.

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Method no. 5

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Leave to thaw

🌡️ 21°C ⌚ 30 min

3

Fill the sandwich and put in cooler or display

🌡️ 4°C ⌚ Up to 24 hrs



4

Finish bake until crispy

🌡️ 280°C ⌚ 3-4 min



Oven type:

Pizza Oven

Variant:

Scrocchiarella Sandwich

Method:

Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Open the sandwich as soon as it comes out of the oven to let out the moist and fill it as desired.

Convection Oven

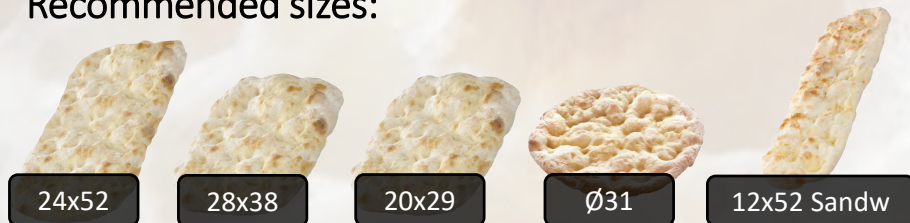
“Pizza” version:

- #6: Direct from freezer
- #7: Thawed, stored in cooler/display
- #8: Thawed, stored in room temperature

Sandwich version:

- #9: Direct from freezer
- #10: Thawed, stored in cooler/display

Recommended sizes:



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Method no. 6

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18°C



2

Pre-bake the Scrocchiarella
(for 110% crispiness)

🌡️ 260°C ⌚ 2-3 min



3

Top it



4

Finish bake until crispy

💧 Moist: 0 ☢️ Fan effect: Low
🌡️ 260°C ⌚ Prebaked: + 4-5 min
⌚ Direct: 6-8 min



Oven type:
Convection Oven

Variant:
Scrocchiarella Pizza

Method:
Directly from freezer



If available, use a grid so the airflow has access to the bottom to make it crispy



Use medium/big pieces of mozzarella to avoid burning the mozzarella in the oven

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Method no. 7

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18°C



2

Top it



3

Put in cooler or display

🌡️ 4°C ⌚ Up to 48 hrs



4

Finish bake until crispy

💧 Moist: 0 ☢️ Fan effect: Low

🌡️ 260°C ⌚ Direct: 6-8 min



Oven type:
Convection Oven

Variant:
Scrocchiarella Pizza

Method:
Thawed and stored in cooler



Make sure the bottom heat in the oven is not too high, or you will burn the bottom



Do not use a lot of toppings, and do not use excessively wet fillings, to avoid soaking the bread

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Method no. 8

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18°C



2

Top it



3

Put in room temperature

🌡️ 21°C ⌚ According to law



4

Finish bake until crispy

💧 Moist: 0 ☢️ Fan effect: Low

🌡️ 260°C ⌚ Direct: 6-8 min



Oven type:
Convection Oven

Variant:
Scrocchiarella Pizza

Method:
Thawed and stored in room temp.



Make sure the bottom heat in the oven is not too high, or you will burn the bottom



Do not use a lot of toppings, and do not use excessively wet fillings, to avoid soaking the bread

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Method no. 9

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Finish bake until crispy

🔥 260°C ⌚ 5-6 min



3

Fill the sandwich and cut in desired sizes



Oven type:
Convection Oven

Variant:
Scrocchiarella Sandwich

Method:
Directly from freezer



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Open the sandwich as soon as it comes out of the oven to let out the moist and fill it as desired.

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Method no. 10

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Leave to thaw

🌡️ 21°C ⌚ 30 min

3

Fill the sandwich and put in cooler or display

🌡️ 4°C ⌚ Up to 24 hrs



4

Finish bake until crispy

💧 Moist: 0 ☢️ Fan effect: Low

🌡️ 260°C ⌚ Direct: 6-8 min



Oven type:
Convection Oven

Variant:
Scrocchiarella Sandwich

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Open the sandwich as soon as it comes out of the oven to let out the moist and fill it as desired.

MerryChef E2

“Pizza” version:

#11: Thawed, stored in cooler/display

#12: Thawed, stored in cooler/display + finish baked in convection oven

Sandwich version:

#13: Thawed, stored in cooler/display

Recommended sizes:



20x29



Ø31



12x52 Sandw



Scrocchiarella® - Guide to perfection

Method no. 11

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Top it



3

Put in cooler or display

🌡️ 4°C ⌚ Up to 48 hrs



4

Finish bake until crispy

📶 Micro: 0% ☢️ Fan effect: 25%
🌡️ 275°C ⌚ 2 min



Oven type:
Merrychef E2

Variant:
Scrocchiarella Pizza

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet toppings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella® - Guide to perfection

Method no. 12

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Bake in **convection** oven

💧 Moist: 0 ☢️ Fan effect: Low

🌡️ 250°C 🕒 Direct: 6-8 min



3

Top it and put in cooler or display

🌡️ 4°C 🕒 Up to 48 hrs



4

Finish bake in **Merrychef E2** until crispy

📶 Micro: 0% ☢️ Fan effect: 25%

🌡️ 275°C 🕒 0:30 min



Oven type:

Convection oven + Merrychef E2

Variant:

Scrocchiarella Pizza

Method:

Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet toppings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella® - Guide to perfection

Method no. 13

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Leave to thaw

🌡️ 21°C ⌚ 30 min

3

Fill the sandwich and put in cooler or display

🌡️ 4°C ⌚ Up to 48 hrs



4

Finish bake until crispy

📶 Micro: 0% ☢️ Fan effect: 100%
🌡️ 275°C ⌚ 1 min



Oven type:
Merrychef E2

Variant:
Scrocchiarella Sandwich

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet fillings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella®

Frozen

MerryChef E3

Sandwich version:

#14: Thawed, stored in cooler/display

Recommended sizes:



12x52 Sandw



Casa Italia
FOOD INGREDIENTS & SOLUTIONS

For more information, see also: www.scrocchiarella.dk

Scrocchiarella® - Guide to perfection

Method no. 14

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Leave to thaw

🌡️ 21°C ⌚ 30 min

3

Fill the sandwich and put in cooler or display

🌡️ 4°C ⌚ Up to 24 hrs



4

Take off the top half and put beside in the oven and Finish bake until crispy

📶 Micro: 0% ☢️ Fan effect: 100%
🌡️ 275°C ⌚ 3:10 min



Oven type:
Merrychef E3

Variant:
Scrocchiarella Sandwich

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet fillings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella®

Frozen

AtollSpeed 300H

“Pizza” version:

#15: Thawed, stored in cooler/display

Sandwich version:

#16: Thawed, stored in cooler/display

Recommended sizes:



20x29



Ø31



12x52 Sandw



Casa Italia
FOOD INGREDIENTS & SOLUTIONS

For more information, see also: www.scrocchiarella.dk

Scrocchiarella® - Guide to perfection

Method no. 15

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen, let it thaw

🌡️ 21°C ⌚ 30 min



2

Top it and put in cooler or display

🌡️ 4°C ⌚ Up to 48 hrs



3

Bake in oven, Step 1:

📶 Micro: 50% ☢️ Fan effect: 10%
🌡️ 275°C ⌚ 2:00 min



4

Bake in oven, Step 2:

📶 Micro: 0% ☢️ Fan effect: 70%
🌡️ 275°C ⌚ 1:30 min



Oven type:
AtollSpeed 300H

Variant:
Scrocchiarella Pizza

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet toppings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella® - Guide to perfection

Method no. 16

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen, let it thaw

🌡️ 21°C ⌚ 30 min



2

Fill it and put in cooler or display

🌡️ 4°C ⌚ Up to 24 hrs



3

Bake in oven, Step 1:

📶 Micro: 50% ☢️ Fan effect: 10%
🌡️ 275°C ⌚ 0:45 min



4

Bake in oven, Step 2:

📶 Micro: 0% ☢️ Fan effect: 100%
🌡️ 275°C ⌚ 0:45 min



Oven type:
AtollSpeed 300H

Variant:
Scrocchiarella Sandwich

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet toppings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella[®]

Frozen

Electrolux SpeeDelight

Sandwich version:

#17: Thawed, stored in cooler/display

Recommended sizes:



12x52 Sandw



Casa Italia
FOOD INGREDIENTS & SOLUTIONS

For more information, see also: www.scrocchiarella.dk

Scrocchiarella® - Guide to perfection

Method no. 17

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen, let it thaw

🌡️ 21°C ⌚ 30 min



2

Fill it and put in cooler or display

🌡️ 4°C ⌚ Up to 24 hrs



3

Bake in oven

📶 Micro: 8 sec Flex: None

🌡️ 250°C Top
230°C Bottom ⌚ 2:00 min



Oven type:

Electrolux SpeedLight

Variant:

Scrocchiarella Sandwich

Method:

Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not put excessively wet toppings, as this will soak the bread, and will make it hard to obtain crispiness afterwards.

Scrocchiarella®

Frozen

Home Oven

“Pizza” version:

#18: Direct from freezer

Sandwich version:

#19: Direct from freezer

Recommended sizes:



28x38



20x29



Ø31



12x52 Sandw



Casa Italia
FOOD INGREDIENTS & SOLUTIONS

For more information, see also: www.scrocchiarella.dk

Scrocchiarella® - Guide to perfection

Method no. 18

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

(Pre-bake the Scrocchiarella for 110% crispiness)

🌡️ 250-280°C ⌚ 2-3 min



3

Top it



4

Finish bake until crispy

🌡️ 280°C ⌚ Prebaked: + 4-5 min
Direct: 6-8 min



Oven type:
Home Oven

Variant:
Scrocchiarella Pizza

Method:
Directly from freezer



If available, use a grid so the airflow has access to the bottom to make it crispy



To obtain optimal crispiness, prebake the Scrocchiarella without topping and finish bake with topping

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Method no. 19

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen

❄️ -18 °C



2

Finish bake until crispy

🔥 250-280°C ⌚ 3-4 min



3

Fill the sandwich and cut in desired sizes



Oven type:
Home Oven

Variant:
Scrocchiarella Sandwich

Method:
Directly from freezer



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Open the sandwich as soon as it comes out of the oven to let out the moist and fill it as desired.

Scrocchiarella[®]

Frozen

Toaster

Sandwich version:
#20: Direct from freezer

Recommended sizes:



12x52 Sandw



Casa Italia
FOOD INGREDIENTS & SOLUTIONS

For more information, see also: www.scrocchiarella.dk

Scrocchiarella® - Guide to perfection

Method no. 20

Casa Italia
FOOD INGREDIENTS & SOLUTIONS

1

From frozen, let it thaw

🌡 21°C ⌚ 30 min



2

Fill it and put in cooler or display

🌡 4°C ⌚ Up to 24 hrs



3

Bake in toaster

🌡 275°C ⌚ 3:00 min



Oven type:
Toaster

Variant:
Scrocchiarella Sandwich

Method:
Thawed and stored in cooler



Before baking put a little bit of olive oil on top to give a better look and taste to the final product



Do not press the sandwich with the top lid of the toaster – if possible, place the top part of the toaster so it just touches the top of the Scrocchiarella