

# Scrocchiarella®

Crusty, Light and Delicious: The Unexpected!

How to get the best from



# Scrochiarella®

## 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

# Scrochiarella®

## Pizza Oven

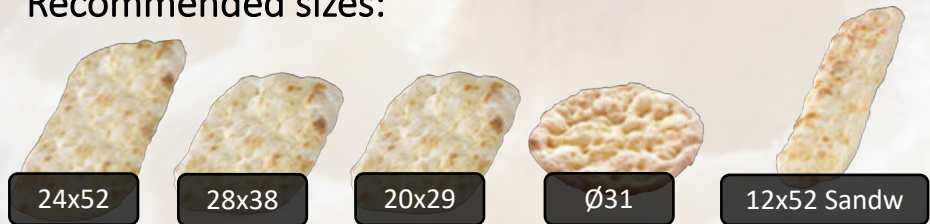
### “Pizza” version:

- #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:



1

From frozen

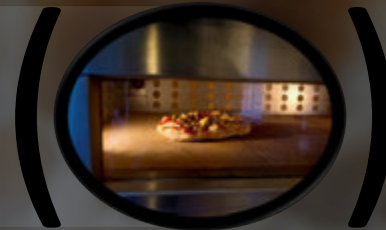
❄️ -18 °C



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

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

## - Guide to perfection

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

## - Guide to perfection

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.

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.



# Scrochiarella®

## 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:



24x52



28x38



20x29



Ø31



12x52 Sandw



## - Guide to perfection

1

From frozen

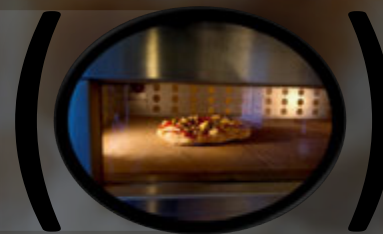
❄️ -18°C



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

## - Guide to perfection

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

## - Guide to perfection

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

## - Guide to perfection

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.

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.

# Scrochiarella®

## 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



## - Guide to perfection

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.



## - Guide to perfection

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.

## - Guide to perfection

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.

# Scrochiarella®

## MerryChef E3

**Sandwich version:**

#14: Thawed, stored in cooler/display

**Recommended sizes:**



12x52 Sandw



## - Guide to perfection

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.

# Scrochiarella®

## AtollSpeed 300H

“Pizza” version:

#15: Thawed, stored in cooler/display

Sandwich version:

#16: Thawed, stored in cooler/display

Recommended sizes:



20x29



Ø31



12x52 Sandw



## - Guide to perfection

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.

## - Guide to perfection

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.

# Scrochiarella®

## Electrolux SpeeDelight

**Sandwich version:**

#17: Thawed, stored in cooler/display

**Recommended sizes:**



12x52 Sandw





## - Guide to perfection

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.

# Scrochiarella®

## Home Oven

“Pizza” version:

#18: Direct from freezer

Sandwich version:

#19: Direct from freezer

Recommended sizes:



28x38



20x29



Ø31



12x52 Sandw



## - Guide to perfection

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

## - Guide to perfection

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.

# Scrochiarella®

## Toaster

Sandwich version:

#20: Direct from freezer

Recommended sizes:



12x52 Sandw



## - Guide to perfection

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

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