

# CALZONE

## OVERVIEW

09-002

## INGREDIENTS

### Group Calzone

Ingredient	KG	%
Salt	0.018	1.80
Water	0.480	48.00
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Eggs	0.050	5.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
BAKELS PESTO BASE	0.100	10.00
BAKELS SHORTENING	0.190	19.00
Total Weight: 1.876		

Yield: 5 x 350-g dough

## METHOD

How to do it:

1. Mix bread flour, Bakels Instant Yeast, salt, and Bakels Crusty Concentrate on low speed until combined.
2. Add water and mix for 2 minutes.
3. Add Bakels Shortening and mix for 5 minutes at 2nd speed.
4. When dough is 90% developed, add Bakels Pesto Base and continue mixing until developed.
5. Round, cover and rest for 30 minutes.
6. Divide dough into desired portions and round. Rest for another 30 minutes.
7. Flatten dough with a rolling pin to form a circle. Put desired filling on half of the dough, fold into a half moon, and seal. Proof for 30 minutes.
8. Bake at 180°C for 20 minutes (or until slightly brown).



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Crusty Bread