

# CHIA PEPPERONI PIZZA

## OVERVIEW

14-026

## INGREDIENTS

### Group 1

Ingredient	KG	%
BAKELS CHIA SEED BREAD CONCENTRATE	0.150	50.00
All Purpose Flour	0.150	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.00
Water	0.084	28.00
Evaporated Milk	0.084	28.00
Unsalted butter (melted)	0.036	12.00
Total Weight:		0.507

### Group 2

Ingredient	KG	%
Pepperoni	-	-
Mozzarella Cheese	-	-
Quickmelt Cheese	-	-
Pizza sauce	-	-
Onions	-	-
Total Weight:		0.000

**Yield:** 1 piece x 12" pizza

## METHOD

How to do it:

1. Combine Bakels Chia Seed Bread Concentrate, all purpose flour, and Bakels Instant Yeast in a mixing bowl. Mix on low speed for 30 seconds.
2. Add water, evaporated milk, and melted unsalted butter. Mix on low speed for 2 minutes. Shift to high speed and mix for 1 minute or until dough is 85% developed.
3. Rest dough for 30 minutes.
4. Scale to 500g. Roll out and place on a 12" diameter pizza pan.
5. Pierce the surface of the dough using a fork.
6. Proof for 25-30 minutes.
7. Pierce the dough again and add the toppings.
8. Bake at 225°C for 20-25 minutes.
9. Remove the pizza from the pan and bake it directly on the oven floor for 5 minutes.



## DISPLAY CONDITIONS

Warm



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Pizza