



DISPLAY CONDITIONS

Warm



CATEGORY

Pizza



FINISHED PRODUCT

Crusty Bread, Pizza

CHICKEN INASAL PIZZA

OVERVIEW

19-005

INGREDIENTS

Group Crust

Ingredient	KG	%
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.00
Honey	0.016	5.33
Water	0.300	100.00
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.300	100.00
All Purpose Flour	0.300	100.00
Oil	0.050	16.67
Total Weight:	0.969	

Group Topping

Ingredient	KG	%
*Inasal Chicken	0.875	-
**Tomato Sauce	0.320	-
Mozzarella Cheese	0.310	-
Quickmelt Cheese	0.255	-
Fresh Mushroom	0.225	-
***Pesto Sauce	0.025	-
Red Bell Pepper	0.110	-
Oregano Dried	0.004	-

Total Weight: 2.124

Group *Chicken Inasal

Ingredient	KG	%
Salt	0.022	-
Oil	0.070	-
Chicken Breast	0.570	-
BAKELS FERMDOR SMOKED	0.003	-
APITO GARLIC PASTE	0.068	-
Lemon Grass	0.036	-
Pepper	0.001	-
Lemon Juice	0.041	-

Total Weight: 0.811

Group *Chicken Inasal Oil

Ingredient	KG	%
Oil	0.090	-
Atsuete	0.045	-

Total Weight: 0.135

Group **Tomato Sauce

Ingredient	KG	%
APITO GARLIC PASTE	0.058	-
Salt	0.006	-
Fresh Tomato	0.483	-
White Onion	0.096	-
BAKELS COUNTRY HERB	0.004	-
BAKELS DAIRY BLEND	0.055	-
Tomato Sauce	0.400	-
Tomato Paste	0.048	-

Total Weight: 1.150

Group ***Pesto Sauce

Ingredient	KG	%
Peanuts	0.400	-
APITO GARLIC PASTE	0.050	-
Oil	0.200	-
Basil	0.100	-
Salt	0.100	-
Pepper	0.030	-

Total Weight: 0.880

Yield: 5 pieces x 11.5" diameter pizza

METHOD

How to do it:

Crust:

1. Mix dry ingredients in a mixing bowl for 1 minute.
2. Add wet ingredients and mix for 5 minutes. Note that dough will be slack to achieve chewy texture.
3. Proof for 40 minutes.
4. Weigh 166g portions and proof again for 1 hour.
5. Pre-bake at 250°C for 10 minutes.

For the toppings:

*Chicken Inasal:

1. Boil Group *Chicken Inasal Oil ingredients in a sauce pot on medium heat for 5 minutes or until oil turns orange. Cool and strain off the seeds. Set aside.
2. Blend Group *Chicken Inasal ingredients and prepared atsuate oil to make a marinade.
3. Marinate chicken for at least 6 hours.
4. Grill or pan-fry marinated chicken until cooked.
5. Once cooled, cut into strips.

**Tomato Sauce:

1. Boil fresh tomato and peel off the skin then set aside.
2. Sauté Apito Garlic, onion and Bakels Country Herb in a sauce pot.
3. Add tomato paste and cook for 2 minutes.
4. Add peeled tomato and tomato sauce, and cook for another 4 min.
5. Place in a food processor and puree until homogenous.
6. Pour back into the sauce pot and cook for 10 minutes.

***Pesto Sauce:

1. Blend all ingredients together in a food processor until paste consistency is achieved.
2. Set aside until ready to use.

Assembly:

1. Spread the tomato sauce first on top of prepared pizza crust, then sprinkle on grated mozzarella and Quickmelt cheeses.
2. Arrange the rest of the toppings as desired.
3. Bake at 275°C for 5 to 10 minutes.