

NEAPOLITAN PIZZA BREAD

OVERVIEW

05-033

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Bakels European Crusty Concentrate	0.050	5.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS COUNTRY HERB BASE	0.030	3.00
BAKELS PESTO BASE	0.030	3.00
Cold water	0.500	50.00
Olive Oil	0.040	4.00
Tomato puree	0.030	3.00
Brittex	0.040	4.00

Total Weight: 1.730

Group Pizza Topping

Ingredient	KG	%
Olive Oil	0.050	-
Mozzarella Cheese	0.250	-
BAKELS COUNTRY HERB BASE	0.025	-
Onion (chopped)	0.006	-
Ham	0.100	-

Total Weight: 0.431

METHOD

How to do it:

1. Mix all ingredients for 2 minutes on slow speed.
2. Continue mixing for 6 minutes on high speed.
3. Allow dough to recover for 5 minutes.
4. Mold and shape as desired.
5. Top loaves or rolls generously with the pizza filling.
6. Proof and bake.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread