

PAN PIZZA DOUGH

OVERVIEW

09-125

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Salt	0.020	2.00
Cold water	0.520	55.00
Olive Oil	0.040	4.00
ROTITEX	0.030	3.00

Total Weight: 1.650

METHOD

How to do it:

1. Mix all ingredients for 2 minutes on slow speed.
2. Continue mixing for 6 minutes on high speed or until developed.
3. Allow dough to recover and rest for 10 minutes.
4. Divide dough into desired weight and rest for another 20 mins
5. Flatten dough and form a circle. Place in greased pizza pie pan. Prick dough with a fork.
6. Proof for 1 hour.
7. Bake at 180°C for 10-12 mins (par baked).



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Lean



FINISHED PRODUCT

Crusty Bread