

# PESTO & HERB PIZZA BREAD

## OVERVIEW

14-037

## INGREDIENTS

### Group Crust

Ingredient	KG	%
Bread Flour	1.000	100.00
DOBRIM HIGH SPEED	0.004	0.40
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
BAKELS COUNTRY HERB BASE	0.050	5.00
BAKELS PESTO BASE	0.020	2.00
Lecinta Plus	0.005	0.50
Cold water	0.500	50.00
Olive Oil	0.040	4.00
Tomato Sauce	0.030	3.00
Salt	0.015	1.50
ROTITEX	0.040	4.00

**Total Weight:** 1.714

### Group Pizza Topping

Ingredient	KG	%
Olive Oil	0.050	-
Mozzarella Cheese	0.250	-
BAKELS COUNTRY HERB BASE	0.025	-
Onions	0.006	-
Ham	0.100	-

**Total Weight:** 0.431

**Yield:** 4.4 x 390g for thin / 4.2 x 410g for thick

## METHOD

How to do it:

1. Mix all dry ingredients except Bakels Pesto Base in the mixing bowl. Add water and mix on low speed for 2 minutes.
2. Add olive oil and Rotitex and mix on high speed for 6 minutes or until 90% developed.
3. Add Bakels Pesto Base and continue mixing until developed.
4. Allow dough to recover for 5 minutes.
5. Mold 390 g for thin and 410 g for thick on an 11" pizza pan and 13.5" pan respectively.
6. Top loaves or rolls generously with the pizza filling.
7. Proof and bake at 200°C.



## DISPLAY CONDITIONS

Warm



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Pizza