

PIZZA CRUSTS VARIETY

OVERVIEW

11-023

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Water	0.480	48.00
Salt	0.020	2.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.008	0.80
Lecinta	0.005	0.50
BAKELS SHORTENING	0.190	19.00
Total Weight: 1.703		

Group Variants

Ingredient	KG	%
FINO MEAL BASE	0.120	12.00
BAKELS EIGHT GRAIN BASE	0.120	12.00
BAKELS COUNTRY HERB BASE	0.060	6.00
Total Weight: 0.300		

Yield: 5 pieces x 300g dough

METHOD

How to do it:

1. Dissolve salt in water.
2. Mix bread flour, Bakels Instant Yeast and Lecinta on low speed for 2 minutes.
3. Add Bakels Shortening and mix for 5 minutes at 2nd speed.
4. When dough is 90% developed, add the bread base and continue mixing until developed.
5. Round, cover and rest for 30 minutes.
6. Divide dough into desired portions and round. Rest for another 30 minutes.
7. Flatten dough with a rolling pin to form a circle. Place in greased pie pans. Prick dough with a fork.
8. Proof for 30-45 minutes.
9. Bake at 180°C for 20 minutes (until slightly brown).



DISPLAY CONDITIONS

Warm



CATEGORY

Breads, Lean



FINISHED PRODUCT

Pizza