



DISPLAY CONDITIONS

Warm



CATEGORY

Pizza



FINISHED PRODUCT

Crusty Bread, Pizza

SEAFOOD PIZZA

OVERVIEW

19-006

INGREDIENTS

Group Crust

Ingredient	KG	%
BAKELS SOY AND LINSEED BREAD CONCENTRATE	0.300	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.00
Honey	0.016	5.30
All Purpose Flour	0.300	100.00
Oil	0.050	16.67
Water	0.300	100.00
Total Weight:		0.969

Group Topping

Ingredient	KG	%
Tomato Sauce	0.320	-
Mozzarella Cheese	0.310	-
Quickmelt Cheese	0.255	-
Oregano Dried	0.005	-
Shrimp	0.255	-
Sardines	0.235	-
Mussels	0.155	-
Black Olives	0.160	-
Pesto Sauce	0.025	-
Green Bell Pepper	0.110	-
Total Weight: 1.830		

Group *Tomato Sauce

Ingredient	KG	%
Fresh Tomato	0.483	-
APITO GARLIC PASTE	0.058	-
White Onion	0.096	-
BAKELS COUNTRY HERB	0.004	-
BAKELS DAIRY BLEND	0.055	-
Tomato Sauce	0.400	-
Tomato Paste	0.048	-
Salt	0.006	-
Pepper	0.004	-
Total Weight: 1.154		

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" in 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.

Toppings:

*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 Quikmelt cheeses.
2. Arrange the rest of the toppings as desired.
3. Bake at 275°C for 5 to 10 minutes.