

THIN CRUST PIZZA

OVERVIEW

14-027

INGREDIENTS

Group Pizza

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	0.550	55.00
Olive Oil	0.040	4.00
ROTITEX	0.030	3.00
Total Weight: 1.680		

Yield: 5 pieces x 300g dough

METHOD

How to do it:

1. Combine all ingredients in a mixing bowl. Mix on low speed for 2 minutes.
2. Shift to high speed and mix until 85% developed.
3. Round and rest for 10 minutes.
4. Scale dough to 300g. Rest for another 20 minutes.
5. Flatten dough to a circle. Place on a greased 12" diameter pizza pan. Prick the dough surface with a fork.
6. Proof until ready.
7. Prick the surface again, then add toppings.
8. Bake at 225°C for 15 minutes.
9. Remove pizza from the pan, then bake directly on the oven floor for 5 minutes.



DISPLAY CONDITIONS

Warm



CATEGORY

Breads



FINISHED PRODUCT

Pizza