



Pizza Dough

A tried and trusted recipe, perfect for either deep pan or thin crust pizzas. A good quality breadmaking flour is recommended and works well with both pizza styles. Wholemeal flour is an excellent alternative when strongly flavoured toppings are used.

INGREDIENTS

	lbs	oz	kg	g
Bakers flour	35	0	16	000
Salt	0	10	0	290
Yeast	0	12	0	335
Olive oil	0	10	0	290
Milk powder	0	10	0	290
Water	20	0	9	120

INSTRUCTIONS

- Dough temperature 25 °C / 77°F
- Bulk fermentation 2 hours, knock back 1 hour.
- Scale into the desired weights after bulk fermentation period; give a first mould into round rolls and then a 20 minute first proof.
- Pin out into desired size and cover with pizza topping etc.
- A compound dough conditioner designed for bulk fermentation dough may be used if so wished. Usage level 1% of flour weight.(for above recipe 11 oz / 320 gms)

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HEYGATES LIMITED

Bugbrooke Mills
Bugbrooke
Northampton
NN7 3QH
(01604) 830381

technical@heygates.co.uk