



Bread & Rolls - Specialty - Sourdough

**Recipe No:**

**R111 - R111f**

## EUROPEAN PIZZA BREAD

USING BAKELS HENRYS SOURDOUGH

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	2.500	100%
	BAKELS HENRYS SOURDOUGH NATURAL	2.500	100%
	BAKELS PIZZA SAUCE MIX	0.250	10%
	Olive Oil	0.250	10%
	BAKELS INSTANT ACTIVE YEAST	0.080	3.2%
	Water	2.750	110%
<b>Total Weight</b>		<b>8.330</b>	

- Method:**
1. No time dough.
  2. Place all ingredients into mixer and mix on slow speed for 2 minutes.
  3. Scrape down and mix for a further 8 minutes or until dough developed.
  4. Give dough a bench time of 5 minutes.
  5. Divide, mould and leave for a further 4 minutes.
  6. Prove approximately 45-50 minutes.
  7. Bake at 200°C for approximately 25-30 minutes.
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8. PIZZA BREAD
  9. Scale at 400g, pin out into oblong shape.
  10. Proof 3/4 of an hour.
  11. Baste carefully with tomato paste and fresh crushed garlic sauce.
  12. On top of the tomato paste place grated cheese and diced bacon (or toppings of your choice).
  13. Bake at 200°C for approximately 25-30 minutes.
  14. Remove from tray and cool.
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15. PIZZA ROLL
  16. Scale at 75g and prove and bake normally.
  17. Use for filled roll or sell unfilled.
- Notes:** If using compressed yeast, use 250g in above recipe.
- Using bakers percentages - Percentages on white flour weight
- This bread has a distinctive strong sour flavour. For a milder sour flavour use 3 kg flour and 2 kg Henry Sourdough.
- Yield:** Pizza Bread 20 @ 400g