



Bread & Rolls - Specialty - Flat breads & Pizza bases

Recipe No:

R135 - R135c

PIZZA BASES

USING BAKELS CRUSTY BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	Salt	0.040	1%
	BAKELS CRUSTY BREAD CONCENTRATE	0.060	2%
	VEGETABLE OIL	0.160	4%
	BAKELS INSTANT ACTIVE YEAST	0.020	0.5%
	Water (variable)	2.080	52%

Total Weight	6.360
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- Method:**
1. No Time Dough
 2. Place all ingredients in machine bowl and develop thoroughly
 3. Allow to recover 5 to 10 minutes
 4. Roll out to desired thickness and cut into rounds (dock if desired)
 5. Prove in a fairly dry prover then bake with plenty of steam at 180°C
 6. Open oven vent for last 5-10 minutes baking to enhance the crisp crust

Notes:

If using Compressed yeast, use 70 g in the above recipe

Using bakers percentages - Percentages on white flour weight