



"Serving Suggestion"

GARLIC DOUGH

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	8.000
Garlic salt	0.152
Clean Label Multi-Purpose Improver	0.152
Yeast	0.200
Garlic granules	0.104
Pizza seasoning	0.040
Water	4.400
Total	13.048

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Dough temperature	27°C (80°F.)	

1. Mix as for normal dough
2. Scale as required
3. Mould round and rest covered for 5 minutes
4. Bake with an initial steam

TEMPERATURE AND TIMES

Proving temperature	40°C (104°F.)
Proving time	45-50 minutes
Bake temperature	220°C (428°F.)
Bake time	15-18 minutes (large) or according to unit size