



"Serving Suggestion"

PIZZA DOUGH

Ingredients	KG
NATURE'S GOLD Regeneratively Sourced Bakers Bread Flour	16.000
Salt	0.288
Clean Label Multi-Purpose Improver	0.160
Olive oil	0.960
Yeast	0.320
Water	8.480
Total	26.208

MIXER TIMINGS

	Slow	Medium to fast
Spiral	2-3	6-8
Upright	4	12
Dough temperature	27°C (80°F.)	

1. Place all ingredients into spiral mixer and mix to clear well developed dough
2. Divide into required weights
3. Mould round and leave to relax for 5 minutes (300g for 12")
4. Pin out to the required size and either place in tin or on a tray
5. Prove
6. Bake

TEMPERATURE AND TIMES

Proving temperature	35°C (90°F.)
Proving time	30 minutes (approx)
Bake temperature	235°C (455°F.)
Bake time	9 minutes or according to unit size