

## Party Wheels using PIA DO MIX



Wheat flour	5.000 kg
PIA DO MIX	5.000 kg
Olive oil	0.300 kg
Yeast	0.300 kg
Water, approx.	5.000 kg
<b>Total weight</b>	<b>15.600 kg</b>

Mixing time: 3 + 7 minutes, spiral mixer

Dough temperature: 26° C

Bulk fermentation time: none

Scaling weight: 1.800 kg/30 pieces

Intermediate proof: 15 minutes

Instructions for use: After the intermediate proof, scale the dough with a dough divider, place on greased trays or on trays laid out with baking paper, sprinkle the dough pieces with different toppings and allow to prove. After the final proof, bake giving steam.

Final proof: 50 – 60 minutes

Baking temperature: 230° C, dropping to 210° C, giving steam

Baking time: 20 – 22 minutes