

Mediterranean-style Pizza Bases

using PIA DO MIX

Wheat flour	5.000 kg
PIA DO MIX	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	15.700 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: approx. 15 minutes

Scaling weight: 0.150 kg

Intermediate proof: none

Instructions for use: After the bulk fermentation time, scale the dough and roll out to a thickness of approx. 0.5 cm and allow to prove. Top the dough pieces as desired at $\frac{3}{4}$ proof and bake.

Final proof: approx. 60 minutes

Baking temperature: 230° C, dropping to 200° C

Baking time: 15 minutes