



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Pizza

PIZZA BASES (USING BAKELS CIABATTA BREAD MIX)

INGREDIENTS

Group 1

Ingredient	KG	%
Bakels Ciabatta Bread Mix	5.000	100.00
Olive Oil	0.100	2.00
Bakels Instant Active Dried Yeast	0.100	2.00
Water (Variable)	3.000	60.00
Total Weight: 8.200		

METHOD

1. Place ingredients in mixing bowl.
2. Mix for approximately 8-9 minutes until well developed.
3. Finished dough temperature 28-30°C.
4. Rest dough on bench for 30 minutes.
5. Scale as required, round into a ball and rest.
6. Roll out to the desired size and place bases on a baking tray and dock well.
7. Dry proof for 15-20 minutes.
8. Top with desired toppings and bake at 220°C until the base is baked and toppings have melted and infused.
9. To prepare a par baked pizza base (ready to top and bake), bake base at 220°C for 10-11 minutes but do not allow the base to colour.