

BREAD MIXES

PIZZA PREMIX 10KG

Convenient, easy to use pizza dough premix specially designed for pizza bases and focaccia breads.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG)
Pizza Premix	5.000kg
Yeast - (Prime HADY)	0.050kg
Water	3.000kg

METHOD

STEP 1
Using a spiral mixer with dough hook, mix the above ingredients for approximately 10 minutes or until dough is fully developed.

STEP 2
Dough temperature should be less than 29°C. Rest for 10 minutes.

STEP 3
Cut dough as required for pans. Approx. 250g for Regular. 450g for Large.

STEP 4
Roll out to fit pan.

STEP 5
Allow to prove to desired height.

STEP 6
Fill and bake at 220°C.

MAURI™ Baking better together

CUSTOMER SERVICE
1800 649 494
www.mauri.com.au

AUSTRALIA
1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND
73-105 Great South Road
Otahuhu, Auckland 1640
Ph: 0800 937 866

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.