

## 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.