PIZZA IN BAKING PAN

STEP 1

INGREDIENTS

| INOILDICATO | | I IIII AIIN I I VII |
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| SOFT BREAD 50% | g 900 | Times and temperatures |
| TYPE 00 WHITE FLOUR | g 1100 | Dough temperature: 26-27ºC |
| SALT | g 10 | Kneading time about 13 minutes (spiral kneader) |
| OLIVE OIL | g 80 | Resting time on the working table: 10 minutes at 22-24°C |
| WATER | g 1050 | Leavening: 80-90 minutes at 28-30°C |
| FRESH YEAST | g 60 | Cooking: at 250°C for 12-14 minutes (static oven) |
| | | DOUGH - knead for 3 minutes in 1 hour speed and the rest in 2 seconds speed |
| | | The times refer to spiral type mixers, however, prolong the dough until you obtain a smooth and |

PREPARATION

elastic dough.

RESTING - let it rest at 22-24°C for 10 minutes.

DIVIDING - Break the weight of 1400-1500 grams for buns in 60x40cm baking pan and break by 50g for single-serving round scones.

FORMING - spread the dough evenly on the previously oiled baking trays.

PROOFING - put in proofing cell at 28-30 °C - 75/80% U.R. for 80-90 minutes.

GARNISH - before cooking, pour on the surface 600g of tomato sauce and distribute it evenly over the entire surface.

COOKING - bake in a static oven at 250 °C for 10 minutes, then remove from the oven, distribute on the pizza 350-400g of mozzarella cubes and put it back in the oven for another 2-4 minutes.





RECIPE CREATED FOR YOU BY MARCO DE GRADA

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