



## SOURDOUGH / PIZZA MIX

### OVERVIEW

Authentic sourdough made easy. Bakels sourdough / pizza mix is a versatile mix that you use to make not only sourdough pizza bases but also sourdough breads.

Just add water and salt. The mix already contains yeast and dried sourdough for real convenience.

Quick and easy to mix using a mixer or by hand. Its ready to use after resting an hour or make up batches and keep refrigerated until required.

500g of mix will make 3 x 250g pizza bases.

### INGREDIENTS

Wheat Flour, Dried Sourdough, Yeast, Ascorbic Acid, Enzymes, Folic Acid

### PACKAGING

Code	Size	Type	Palletisation
3952-30	4kg		

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,460.00
Energy (kcal)	349.00
Protein (g)	12.40
Fat (g)	1.70
Saturated (g)	0.20
Carbohydrate (g)	68.00
Sugars (g)	0.60
Dietary Fibre (g)	3.30
Sodium (g)	5.00

## METHOD

Group 1	
Ingredient	KG
Sourdough Pizza Mix	0.500
Salt	0.010
Water	0.320
<b>Total Weight: 0.830</b>	

## DESCRIPTION

1. Place 500g Sourdough mix into a bowl. 2. Add 320g water and 10g salt. 3. If using a mixer, mix until smooth (approximately 5 minutes), then rest for 60 minutes. If mixing by hand, mix until combined. Rest for 15 minutes, then stretch out and round dough. Repeat until dough looks smooth. Rest for a further 30 minutes. 4. Divide and round the dough into your desired weights and shape. 5. Rest for 30 minutes before topping, or overnight in the fridge to further develop sourdough flavours. 6. Top as desired and bake hot and fast.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Wheat, Gluten



### CATEGORY

Bread & Yeast Compounds, Bread Bases, Other Bread Ingredients



### INGREDIENT FEATURES

Just-Add-Water



### FINISHED PRODUCT

Bread, Bread Rolls, Pizza