



EUROPEAN PIZZA BREAD

Ingredients

Group 1

Ingredient	KG	%
Flour	2.500	100
BAKELS HENRY'S SOURDOUGH NATURAL	2.500	100
BAKELS PIZZA SAUCE MIX	0.250	10
Olive Oil	0.250	10
Water	2.750	110
BAKELS INSTANT ACTIVE YEAST	0.080	3.2

Total Weight: 8.330

Method

No time dough. Place all ingredients into mixer and mix on slow speed for 2 minutes. Scrape down and mix for a further 8 minutes or until dough developed. Give dough a bench time of 5 minutes. Divide mould and leave for a further 4 minutes. Prove approximately 45-50 minutes. Bake at 200°C for approximately 25-30 minutes. PIZZA BREAD Scale at 400g pin out into oblong shape. Proof 3/4 of an hour. Baste carefully with tomato paste and fresh crushed garlic sauce. On top of the tomato paste place grated cheese and diced bacon (or toppings of your choice). Bake at 200°C for approximately 25-30 minutes. Remove from tray and cool. PIZZA ROLL Scale at 75g and prove and bake normally. Use for filled roll or sell unfilled.



Category

[Bread & Rolls - Specialty](#), [Sourdough](#)



Finished Product

[Pizza Bread 20 @ 400g](#)