

# PIZZA BASE (GLUTEN FREE)

## INGREDIENTS

### Group 1

Ingredient

GLUTEN FREE PASTRY MIX

Salt

Sugar

BAKELS INSTANT ACTIVE YEAST

### Group 2

Ingredient

Egg

Water (variable)

## METHOD

Place Group 1 together in mixing bowl fitted with a dough hook. Mix Group 2 together and add to Group 1. Mix well 2-3 minutes Remove and kneed into a ball. Place in a bowl and cover with a cloth. Let sit in a warm place for 1 \_ hours. Punch down and roll out to fit pizza pan. Bake at 200jC - 210jC for 20 - 25 minutes dependant on oven.



## DISPLAY CONDITIONS

Ambient

KG

2.500

0.050

0.050

0.050

**CATEGORY**

Total Weight: 2.650

Breads, Buns & Rolls, Gluten Free



**FINISHED PRODUCT**

KG

1.850

1.850

0.150

Total Weight: 3.850

Pizza