

PIZZA BASE (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
GLUTEN FREE PASTRY MIX	2.500
Salt	0.050
Sugar	0.050
BAKELS INSTANT ACTIVE YEAST	0.050
Total Weight:	2.650

Group 2

Ingredient	KG
Egg	1.850
Water (variable)	1.850
	0.150
Total Weight:	3.850

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



CATEGORY

Breads, Buns & Rolls, Gluten Free



FINISHED PRODUCT

Pizza