



## CATEGORY

Bread, Buns & Rolls

# PIZZA BASES

## CRUSTY BREAD CONCENTRATE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Flour	4.000	100.00
Salt	0.040	1.00
BAKELS CRUSTY BREAD CONCENTRATE	0.060	2.00
VEGETABLE OIL	0.160	4.00
BAKELS INSTANT ACTIVE YEAST	0.020	0.50
Water (variable)	2.080	52.00
<b>Total Weight:</b> 6.360		

### METHOD

No Time Dough Place all ingredients in machine bowl and develop thoroughly Allow to recover 5 to 10 minutes Roll out to desired thickness and cut into rounds (dock if desired) Prove in a fairly dry prover then bake with plenty of steam at 180°C Open oven vent for last 5-10 minutes baking to enhance the crisp crust

## FINO SCONE MIX

### INGREDIENTS

#### Group 1

Ingredient	KG	%
<b><u>FINO SCONE MIX</u></b>	1.000	33.30
Flour	1.000	33.30
Water	1.000	33.40
<b>Total Weight:</b> 3.000		

### METHOD

Mix Fino Scone mix flour and water using a dough hook on low speed for 30 seconds. Scrape down. Mix for on second speed for another 15 seconds. Do not overmix. Rest dough for approximately 10 minutes. Roll out dough on flour dusted bench to the desired thickness approximately 5mm. Cut to shape and size. Either use as plain pizza base (no filling) or finished topped pizza's. Spread with BAKELS PIZZA SAUCE MIX and top with cheese bacon tomato etc. Bake at 220°C for approximately 15 minutes.