



PIZZA BASES

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO SCONE MIX		1.000
		33.3
Flour		1.000
		33.3
Water		1.000
		33.4

Total Weight: 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.



Category

[Scones](#), [Scones & Pikelets](#)