AM Deep Pan Pizza Mix Recipe

INGREDIENTS

Stage 1

49635 Dry Yeast	0.040kg
Water warm	3.000L

Stage 2

26698 AM Deep Pan Pizza Mix	5.000kg

ADDITIONAL NOTES

- If making dough in cake mixer use dough hook and mix for 12 – 16 minutes.
- This premix can also be adapted for thin crust pizza. Reduce yeast level by half.

METHOD

1. Place stage 1 ingredients and dissolve yeast.
2. Using a spiral mixer add stage 1 ingredients to mixing bowl then add stage 2.
3. Mix on 1st speed for 2 minutes. Scrape down bowl.
4. Mix on 3rd speed for 6 – 10 minutes or until dough has formed.
5. Finished dough temperature should be approx. 26 - 28ºC
6. Rest dough for 20 minutes.
7. Scale as required. If dough isn't used straight away, round up and refrigerate.
8. Roll out dough pieces and place into deep pans. Allow the dough to 1/3 of the height of the pan.
9. Complete pizza with toppings.
10. Bake for 10 – 16 minutes at 230ºC



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.