

PAN PIZZA



Tested on model:
CDT-111E



Weight before cooking:
5.740 g
Weight after cooking:
5.250 g



Servings:
75



Recommended tray :
5 nonstick t. GN 1/1
40 mm



Total time:
23'

PHASE									
1		10%	160°	18'	---	---	L	NO	C
2		0	185°	5'	---	---	H	YES	O
3									
4									
5									
6									

INGREDIENTS

For the dough:
Flour "0": 400 g
Manitoba flour: 300 g
Semolina flour: 800 g
Olive oil: 100 g
Whole milk: 50 g
Fresh brewer's yeast: 15 g
Water: 840 g
Fine salt: 40 g

For the topping:
Tomato sauce: 1.850 g
Oregano: 20 g
Extra virgin olive oil: 150 g
Fine salt: 20 g
Mozzarella for pizza: 1.150g

PREPARATION

Mix the flours with salt in the kneading machine, dilute some water (about 250 g) with oil and milk and pour slowly into the flour mixture. Gradually add the remaining water and when the dough is almost complete, add crumbled brewer's yeast and continue kneading until the dough becomes soft, smooth and elastic. Withdraw it from the machine, knead it manually on a pastry board and set aside covered with a cloth for at least 30 minutes.

Divide the dough into pieces of 550 g each, knead them manually and let them stand again for 30 minutes covered with a cloth. Then roll them evenly with a rolling pin, spread them on the trays and let rise for 45/60 minutes at 30° with 15% humidity.

Preheat the oven.

Mix tomato sauce with oil, salt and oregano and gently spread it over the base of the pizzas and cook following the parameters (phase 1). When the first phase has ended, sprinkle mozzarella and finish cooking (phase 2). When pizza is cooked, set it aside for 5 minutes then cut it.