



Pizza Baguette

PRODUCT: Primo Mulino® Neapolitan-Style Pizza Mix 13681

KG	G	INGREDIENTS	LB	OZ
10	0	Primo Mulino Pizza Mix 13681	22	0
5	600	Water	12	6
0	60	Instant Yeast	0	2
1	750	Pizza Sauce (Approx.)	3	14
2	640	Cheese (Approx.)	5	14
3	500	Meat (Approx.)	7	12

EQUIPMENT:

- 4 speed upright mixer with hook attachment

PREPARATIONS:

1. Place the water in mixer bowl. Add the mix and yeast.
2. Mix on 1st speed for 12 minutes, or until dough is fully developed.
3. Cover dough and let rest in bulk for 30 minutes.
4. Scale at 500g., form into rectangle shape, and rest for 15 minutes, covered.
5. Sheet out rectangular dough to a thickness of under 1cm.
6. Egg wash the edges. Apply pizza sauce, meat, cheese, or other pizza ingredients.
7. Roll up and secure all seams. Place loaf on a greased baguette pan with seam down.
8. Egg wash the surface completely, then apply a light dusting of parmesan cheese and Italian seasoning over the top of the loaf.
9. Proof for approx. 30 to 40 minutes.
10. Let proof on floor for 5 minutes, then score top of loaf with 4 to 5 diagonal cuts.

OVEN TYPE:

- Rack oven

BAKING:

- Bake at 205°C (400°F) for 30 to 35 minutes with 20 seconds of steam.
- Open vent after first 10 minutes.

Note: If using convection oven, reduce temperature to 190°C (375°F)

YIELD:

Approx. 31 loaves at 500 g.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.