

Traditional Homemade Pizza



| Ingredients | Volume | Grams | Baker's % |
|----------------------|----------|--------|-----------|
| All-Purpose Flour | 7 cups | 1000.0 | 100.00% |
| Sugar | 3 tbsp. | 40.0 | 4% |
| Salt, Kosher | 3.5 tsp. | 20.0 | 2% |
| Vegetable Oil | 1/4 cup | 60.0 | 6% |
| Instant Active Yeast | 3 tsp. | 10.0 | 1% |
| Water | 2.5 cups | 560.0 | 56% |
| Total: | | 1690.0 | 168% |

Method:

1. Add flour, sugar, yeast in mixing bowl and mix for 1 minute on 1st speed.
2. Add water. Mix for 2 minutes on 1st speed, then add salt and mix for 2 additional minutes.
3. Add vegetable oil, mix for 7 minutes on 2nd speed.
4. Dough Temperature should be 26°C (80°F). Let dough bulk ferment for 15 minutes.
5. Scale dough into desired pieces, round and place in oiled container then cover. Cold ferment 24 to 96 hours.
6. Remove dough from fridge and let warm to room temperature prior to use.
7. Preheat oven to 220°C (425°F).
8. Stretch dough to form and top pizzas with desired toppings.
9. Bake at 220°C (425°F) for 12 to 17 minutes, or until golden brown.

Yield: 4 x 12" Pizzas.

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