



## Keto-Friendly Pizza

With Ardent Mills Keto-Friendly Pizza Mix 5522385



Ingredient	Bakers %	Grams
Ardent Mills Keto-Friendly Pizza Mix	100	2500
Water (82° F)	66.2	1655
Instant Yeast	1.4	35
Olive Oil	4.6	115
TOTAL	172.2	4305

### Dough Instructions:

1. Combine water, yeast and olive oil in the bowl of a stand mixer with dough hook attachment.
2. Mix for 1 minute on 1<sup>st</sup> speed to combine.
3. Add keto-friendly pizza mix to bowl and mix for 15 minutes on 2<sup>nd</sup> speed.
4. Remove dough from the bowl. Scale and round at 280 g.
5. If using immediately, let rise for 1 hour, and then proceed with finished pizza. If refrigerating, cover and refrigerate dough balls immediately.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. It No warranties, expressed or implied are made.



Chef's Tip: The dough will begin forming into a ball at the 7–8-minute mix time mark. This is normal.

### **Finished Pizza Instructions:**

1. Remove dough balls from the fridge and allow to rest for 1 hour, or until room temperature, before rolling or sheeting to 3/16" thick.
2. Dock sheeted dough.
3. Top pizzas with 2.5 crushed strained tomatoes and 100 grams cheese for a 12" pizza.
4. Bake at 550° F for 6-8 minutes, or until crust is a nice golden brown, in a stone deck oven.

### **Yield:**

15 - 12" pizzas.

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