

Gluten-free Pizza Bases using GF PIZZA BLEND



GF PIZZA BLEND	10.000 kg	100 %	22 lb	0 oz
Vegetable oil	0.300 kg	3 %	0 lb	10.5 oz
Baking powder	0.200 kg	2 %	0 lb	7 oz
Vinegar	0.100 kg	1 %	0 lb	3.5 oz
Salt	0.200 kg	2 %	0 lb	7 oz
Fresh yeast	0.300 kg	3 %	0 lb	10.5 oz
Water	6.500 kg	65 %	14 lb	5 oz
Total weight	17.600 kg		38 lb	11.5 oz

Mixing time:	2 minutes slow + 6 minutes fast (spiral mixer)
Dough temperature:	26° C (79° F)
Bulk fermentation time:	none
Scaling weight:	as desired
Intermediate proof:	none
Processing:	pizza bases
Final proof:	approx. 30 minutes
Baking temperature:	280° C (536° F)
Baking time:	approx. 8 minutes