



Gluten-free Pizza Bases using GF PIZZA BLEND

GF PIZZA BLEND	10.000 kg	100 %
Vegetable oil	0.300 kg	3 %
Baking powder	0.200 kg	2 %
Vinegar	0.100 kg	1 %
Salt	0.200 kg	2 %
Fresh yeast	0.300 kg	3 %
Water	6.500 kg	65 %
Total weight	17.600 kg	

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