

PIZZA IN BAKING PAN

Advanced level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

PROCEDURE

SOFT BREAD 50%	
type 00 white flour	900g
salt	1100g
olive oil	10g
water	80g
fresh yeast	1050g
	60g

Times and temperatures
Dough temperature: 26-27ºC
Kneading time about 13 minutes (spiral kneader)
Resting time on the working table: 10 minutes at 22-24°C
Leavening: 80-90 minutes at 28-30°C
Cooking: at 250ºC for 12-14 minutes (static oven)
DOUGH - knead for 3 minutes in 1 hour speed and the rest in 2 seconds speed
The times refer to spiral type mixers, however, prolong the dough until you obtain a smooth and elastic dough.
RESTING - let it rest at 22-24°C for 10 minutes.
DIVIDING - Break the weight of 1400-1500 grams for buns in 60x40cm baking pan and break by 50g for single-serving round scones.
FORMING - spread the dough evenly on the previously oiled baking trays.
PROOFING - put in proofing cell at 28-30 ºC - 75/80% U.R. for 80-90 minutes.
GARNISH - before cooking, pour on the surface 600g of tomato sauce and distribute it evenly over the entire surface.
COOKING - bake in a static oven at 250 ºC for 10 minutes, then remove from the oven, distribute on the pizza 350-400g of mozzarella cubes and put it back in the oven for another 2-4 minutes.