



PIZZA IN BAKING PAN

👤 Advanced level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

PROCEDURE

SOFT BREAD 50%

type 00 white flour
salt
olive oil
water
fresh yeast

900g
1100g
10g
80g
1050g
60g

Times and temperatures

Dough temperature: 26-27°C

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 250°C 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 °C - 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 °C 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.