



**Pizza Dough SAV01407**

<b>Ingredient</b>	<b>Weight GMS</b>	<b>%</b>	
Hi-Gluten Flour or Bread Flour	<b>2656.38</b>	<b>59.03</b>	Mix all dry ingredients. Add water
Salt	<b>55.70</b>	<b>1.24</b>	mix for 16 minutes on speed one (4 on kitchenaid)
Yeast (Saf Instant)	<b>21.42</b>	<b>0.48</b>	Bench rest 1 hour, then punch down
Water (Cold)	<b>1550.99</b>	<b>34.47</b>	Make 280g dough balls then freeze, or
<b>Total</b>	<b>4500.00</b>	<b>100.00</b>	proof re Fridgerated over-night, or room temp until doubles in size.

Note: Use for thin crust style pizzas. Cooks in 2.5 minutes at 600 degrees

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