

All Purpose Pizza Dough Formulation for Take & Bake Pizza Crust



Note: Ingredient amounts have been rounded off for ease of scaling.

Strong Bread Flour	100.00%	50 pounds
Salt	2.00	1 pound
Sugar	3.00	1 pound + 8 ounces
Yeast (compressed)	0.75	6 ounces
Coated Leavening*	1.00	8 ounces
Water (60°F) (variable)	57.00	28 pounds + 8 ounces
Oil	3.00	1 pound + 8 ounces

Target Finished Dough Temperature: 80 to 85°F

*Wrise® produced by The Wright Group, Tel: 337-783-3096 (ext. 117)

PROCEDURE:

1. Add water to mixing bowl followed by the remainder of ingredients except for the oil. Mix at low speed for about 2 minutes, or until no white flour is seen in the bowl. Add the oil and mix 1 minute at low speed, then at medium speed until the dough takes on a smooth appearance.
2. Immediately divide the dough into desired weight pieces and form into balls. Wipe the dough balls with salad oil and allow to ferment (rise) at room temperature for 60 to 90 minutes, or until the dough can be easily formed into skins.
3. Place the formed skins on screens or pans and take immediately to the cooler. Allow to cool for about 20 minutes, then stack 10 high with a piece of parchment paper between each skin. Cover stacks of skins to prevent drying. Skins can be used during the entire day if kept in the cooler.



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