

# TAKE AND BAKE PIZZA CRUST

(Using 60/40 Sponge-Dough Procedure)



## SPONGE:

	Percent (%)	Sm. Batch (lbs/oz)	Lg. Batch (lbs/oz)
Strong Bread Flour	60.00	6 lbs	30 lbs
Yeast (Compressed)	0.75	1.25 oz	6 oz
Water (75°F) 5	5.00	3 lbs & 4.75 oz	16.5 lbs

Mix: 2 min. at low speed and 2 min. at medium speed

Target temperature: 80-85°F

Fermentation time: 3.5 hours

## DOUGH:

	Percent (%)	Sm. Batch (lbs/oz)	Lg. Batch (lbs/oz)
Strong Bread Flour	40.00	4 lbs	20 lbs
Salt	2.00	3.25 oz	1 lb
Sugar	3.00	4.75 oz	1.5 lbs
Wrise®*	1.00	1.50 oz	8 oz
Oil	3.00	4.75 oz	1.5 lbs
Water (60°F)	55.00	2 lbs & 3.25 oz	11 lbs
Scrap Dough		(1.75 to 2.5 lbs)	(8.25 to 12.5 lbs)

\*Encapsulated leavening systems (SALP & SODA) from The Wright Group – Tel. 800-201-3096

## PROCEDURE:

**1.** Put fermented sponge in mixing bowl, and then add all of the dough ingredients except for the oil.

**2.** Mix 2 minutes at low speed, then mix at medium speed until no white flour is visible in the bowl (about 2 minutes).

**3.** Add the oil and mix 1 minute at low speed, then mix at medium speed until the dough takes on a smooth appearance.

**4.** Take dough to the bench and cut in desired weight pieces. Form into balls; wipe the dough balls with vegetable oil and cover to prevent drying.

**5.** Allow the dough balls to proof (rise) at room temperature for 45 to 60 minutes or until the dough balls can be easily formed into skins.

**6.** Place formed skins on screens or pans in the cooler. When cool (about 20 minutes)

the skins can be stacked with a piece of parchment paper between each skin, about 10 high to the stack.

**7.** Place each stack of formed skins into a plastic bag or dough box to prevent drying.

**8.** Dough can be used over the entire day.

**9.** Scrap dough (trim pieces) can be saved in the cooler and incorporated into new dough at the rate of 10 to 15% of the fresh dough weight (1 to 1.5 lbs per 10 lbs of new/fresh dough).



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