

Thick 'n Buttery Crust Formula For Take & Bake Pizza



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

Strong Bread Flour	100.00%	50 pounds
Salt	2.00	1 pound
Sugar	5.00	2 pounds + 8 ounces
Butter/Margarine	5.00	2 pounds + 8 ounces
Yeast (compressed)	0.75	6 ounces
Coated Leavening*	1.00	8 ounces
Water (60°F) (variable)	55.00	27 pounds + 8 ounces

Target Finished Dough Temperature: 80 to 85°F

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

PROCEDURE:

1. Add water to mixing bowl followed by the remainder of ingredients. Mix at low speed for two minutes, and then mix at medium speed until the dough takes on a smooth appearance (about 8 minutes).
2. Divide the dough into desired weight pieces and form into balls. Wipe the dough balls with salad oil or a butter flavored oil, and allow to ferment (rise) at room temperature for 60 to 90 minutes, or until the dough can be easily formed into skins, approximately 1/4 inch thick.
3. Put the skins in the cooler on a screen or pan and allow to cool for 30 to 45 minutes. When cooled, stack the skins 10 high with a piece of parchment paper between each skin. Cover the stack with a plastic bag to prevent drying. Skins can be used throughout the day when kept in the cooler.
4. For extra flavor, brush the edge of the dressed skin with butter-flavored oil or a garlic oil.



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