



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Pizza

OAT & BARLEY PIZZA BASE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	1.000	50.00
<u>Country Oven® Oat & Barley Bread Concentrate</u>	1.000	50.00
Yeast	0.050	2.50
Water	1.450	72.50
Olive oil	0.100	5.00
Total Weight:	3.600	

Yield: 18 pizzas

METHOD

1. Add all ingredients to a spiral mixing bowl,
2. Mix for 5 minutes on slow speed and 6 minutes on fast speed, until fully developed.
2. Dough temperature should be 24-26°C.
3. Rest for 5 minutes, covered with plastic.
4. Scale at 200g and mould into boule shape.
5. Place them on a tray covered with sprinkle spray.
6. Leave to rest for 60-90 minutes at room temperature, covered with plastic.
7. Gently pin or hand stretch the dough.
8. Bake in a pizza oven at 360°C for 3 minutes, without steam.

9. Finish the pizza base as desired.