



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Pizza, Rye Bread

# RYE PIZZA BASE

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread flour	1.700	85.00
<u>Country Oven® Rye Bread Concentrate</u>	0.300	17.60
Yeast	0.050	2.50
Salt	0.015	0.80
Water	1.500	75.00
Olive oil	0.100	5.00
<b>Total Weight:</b>	<b>3.665</b>	

**Yield:** 18 pizzas

## METHOD

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

10. Finish the pizza base as desired.