



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Flat Bread,
Occasion Bread, Pizza

DURUM WHEAT SOURDOUGH BREAD PIZZA BASE RECIPE

OVERVIEW

For a spin on a traditional pizza base, our durum wheat sourdough base bake will not only come out perfect every time, but it tastes exceptional. With a crispy exterior and soft, sour, interior, it is fast becoming a favourite of pizza lovers everywhere. Try our recipe today.

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Durum semolina	1.000	10.00
Fermidor® Durum	0.400	4.00
Salt	0.200	2.00
Lecitem® 1000	0.100	1.00
Yeast	0.050	0.50
Fermidor® Relax	0.020	0.20
Water	7.100	71.00
Olive oil	0.300	3.00
Total Weight: 19.170		

Yield: 70 pizzas

METHOD

1. Add all ingredients (except olive oil) into a spiral mixing bowl.
2. Mix for 6-8 minutes on slow speed and 4-6 minutes on fast speed.
3. Add the olive oil and mix for 1 minute on slow speed.
4. Dough temperature should be 24-26°C.
5. Bulk for 30 minutes at a controlled temperature of 25-28°C, covered with plastic..
6. Scale at 200g and mould into round shape.
7. Prove for 15-18 hours at a controlled temperature of 5-8°C, covered with plastic.
8. Leave to rest for 1-2 hours at a controlled temperature of 25-28°C, covered with plastic.
9. Gently pin out and hand stretch to desired shape (1.5mm thick).
10. Place onto a peel and top the pizza with desired toppings.
11. Bake at 325°C for 3-4 minutes.