



THICK CRUST PIZZA

INGREDIENTS	Baker's %
Flour, bread	100.0
Water, variable	48.0-60.0
Sugar	1.5-2.5
Salt	1.5-2.0
Yeast, compressed	1.0-2.0
Oil	3.0-6.0
PZ-44 [®] , dough conditioner	1.0-2.0

PROCEDURE

1. Scale all ingredients into mixing bowl.
2. Mix at low speed until the dough has a smooth and uniform appearance.
The desired dough temperature after mixing is 80-85°F.
3. Scale dough into desired weight pieces.
4. Form dough into round balls and give a 5-15 minute floor time.
5. Sheet or stamp dough to desired size.
6. Give dough a final proof of 60 minutes, 85°F and 80% RH.
7. Top and bake as normal.

BENEFITS

PZ-44 eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It reduces mix time, improves machinability and contributes milk solids for enhanced flavor and color.