



## THIN CRUST PIZZA

<b>INGREDIENTS</b>	<b>Baker's %</b>
Flour, high gluten	100.0
Water, variable	48.0-55.0
Sugar	1.5-2.5
Salt	1.75-2.0
Yeast, compressed	0.5-2.0
Oil	2.0-5.0
<b>PZ-44</b> <sup>®</sup> , dough conditioner	1.0-2.25

### 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. 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.