

SPECIALTY FLOURS

PIZZA BASES

To celebrate world Pizza Day, we thought we'd share this interesting fact with you... Margherita was the first ever pizza flavour - In 1889 Queen Margherita visited Naples with her husband King Umberto. The pair grew tired of their diet, which consisted exclusively of French haute cuisine, and wished to try a local dish. The pizza delivered to them was topped with white cheese, basil and tomatoes, the colours of the Italian flag. It was dubbed the Margherita!

INGREDIENTS

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	Thin Base	Pan Base
MAURI Victory or Maximus Flour	10.000kg	10.000kg
Salt	0.200kg	0.200kg
MAURI Compressed Yeast	0.200kg	0.200kg
MAURI Soft Specialty Improver	0.050kg	0.050kg
Canola Oil	0.100kg	0.250kg
Sugar	-	0.200kg
Milk Powder	-	0.250kg
Water (Variable)	5.8 litres	5.4 litres

METHOD

STEP 1

Combine MAURI Victory or Maximus Flour, Compressed Yeast, Soft Specialty Improver and other ingredients in the bowl of the mixer and blend thoroughly. Add canola oil last.

STEP 2

Add the required quantity of water.

STEP 3

Mix until dough is fully developed.

STEP 4

A finished dough temperature between 26–30°C is recommended. Allow 10–30 minutes floor time (rest time) before processing in the normal manner.

STEP 5

Bake in a moderate to hot oven (220–250°C).

Pizza Bases can be made from a wide variety of doughs ranging from a lean bread dough, which will produce a chewy bread-like base, to a thicker pan

style base, which will produce a soft eating base.