

# Basic Pan Style Pizza Dough

INGREDIENTS	BAKER'S %	10# BATCH	SMALL BATCH	LARGE BATCH
Full Strength® or Superlative®	100%	10 lb	25 lb	50 lb
Sugar	2%	3.2 oz	8 oz	1 lb
Salt	1.5%	2.4 oz	6 oz	12 oz
Water* (variable)	53%	5 lb 5 oz	13 lb 4 oz	26 lb 8 oz
Yeast (instant)	1%	1.6 oz	4 oz	8 oz
Oil (delayed)	6%	9.6 oz	1 lb 8 oz	3 lb
<b>Batch Weight</b>		<b>16 lb 5 ¾oz</b>	<b>40 lb 14 oz</b>	<b>81 lb 12 oz</b>

\*Temper water to achieve a finished dough temperature of 78-82°F.

## PROCEDURES

- ADD** the water, flour, sugar, salt and yeast to bowl and blend until flour is hydrated by the water (approximately 1 minute on low speed).
- PAUSE** mixer and add oil, then continue to mix to just under full gluten development (approximately 7 to 9 minutes on low speed).
- DIVIDE** dough into desired size dough pieces, round, and place in oiled dough trays.
- PROOF** overnight in the walk-in cooler (12 to 24 hours) and then bring to room temperature for 30 to 60 minutes before use.
- SHEET**, top and bake at desired temperature (suggested 450 to 500°F) until done.