

**Commercial Recipe:**

**Pizza Dough Mix Instructions:**

<b>Ingredients:</b>	<b>Small batch (10 lb):</b>	<b>Large batch (50 lb):</b>
Mix	10 lb	50 lb
Water	5 lb 4 oz	26 lb 4 oz



Please Scan QR code for more information.

**Directions:**

- 1. Add all ingredients to bowl then mix 10 minutes on low speed.
- Dough Temperature: 80°F.
- Fermentation (Oil side of bowl): 30 minutes
- Cut and round up pieces using oil on surface.
- Retard until ready to use at 35-40°F. Mold and add sauce for filling.
- Bake at 425°F. until crust is golden brown.