

RECIPE 1:

Pizza Dough Mix Instructions:

| Ingredients: | Small batch (10 lb): | Large batch (50 lb): |
|---------------------|-----------------------------|-----------------------------|
| Mix | 10 lb | 50 lb |
| Water | 5 lb 4 oz | 26 lb 4 oz |

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.



Please Scan QR code for more information.