

# TRADITIONAL HOMEMADE PIZZA

<b>PREP TIME:</b>	1-4 DAYS
<b>TOTAL TIME:</b>	1-4 DAYS
<b>YIELD:</b>	4 x 12" Pizzas
<b>SERVING SIZE:</b>	1 piece (200 grams)
<b>ALLERGENS:</b>	Wheat



## Ingredients:

Volume	Ingredient	Weight (grams)	Bakers %
7 cups	All Purpose Flour	1000	100
3 tbsp	Sugar	40	4
3.5 tbsp	Kosher Salt	20	2
¼ cup	Vegetable Oil	60	6
3 tsp	Instant Active Yeast	10	1
2.5 cups	Water	560	56
	Total	1690	168

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

## Directions:

1. Add flour, sugar, yeast in mixing bowl and mix for 1 minute on 1st speed.
2. Add water. Mix for 2 minutes on 1st speed, then add salt and mix for 2 additional minutes.
3. Add vegetable oil, mix for 7 minutes on 2nd speed.
4. Dough Temperature should be 26oC (80o F). Let dough bulk ferment for 15 minutes.
5. Scale dough into desired pieces, round and place in oiled container then cover. Cold ferment 24 to 96 hours.
6. Remove dough from fridge and let warm to room temperature prior to use.
7. Preheat oven to 220oC (425o F).
8. Stretch dough to form and top pizzas with desired toppings.
9. Bake at 220oC (425o F) for 12 to 17 minutes, or until golden brown.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.

**For more information, please contact us at 888-295-9470 or visit [ardentmills.ca](http://ardentmills.ca)**

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