

# PIZZA BAGUETTE

- PREP TIME:** 2 HOURS
- TOTAL TIME:** 2 HOURS, 35 MINUTES
- YIELD:** 31 loaves at 500g each
- SERVING SIZE:** 1 piece (200 grams)
- ALLERGENS:** Wheat, Dairy



## Ingredients:

Volume	Ingredient	Weight (grams)	Bakers %
80 cups	Primo Mulino Pizza Mix	10,000	100
44 2/3 cups	Water	5,600	56
1/2 cups	Instant yeast	60	.6
14 cups	Pizza Sauce	1,750	17.5
21 cups	Cheese	2,640	26.4
28 cups	Meat	3,500	35
	Total	23,550	

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. Place the water in mixer bowl. Add the mix and yeast.
2. Mix on 1<sup>st</sup> speed for 12 minutes, or until dough is fully developed.
3. Cover dough and let rest in bulk for 30 minutes.
4. Scale at 500g, form into rectangle shape and rest for 15 minutes, covered.
5. Sheet out rectangular dough into a thickness of under 1cm.
6. Egg wash the edges. Apply pizza sauce, meat, cheese, or other pizza ingredients.
7. Roll up and secure all seams. Place loaf on a greased baguette pan with seam down.
8. Egg wash the surface completely, then apply a light dusting of parmesan cheese and Italian seasoning over the top of the loaf.
9. Proof for approx.. 30 to 40 minutes.
10. Let proof on floor for 5 minutes, then score top of loaf with 4 to 5 diagonal cuts.
11. Bake at 205C (400F) FOR 30-35 minutes with 20 seconds of steam.

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 sales inquiries or to request a sample,  
contact us at 888-295-9470 or visit [ardentmills.ca](http://ardentmills.ca)**

© 2022 Ardent Mills Mississauga, ON L5N 2W5