



Pizza Bases

To celebrate world Pizza Day, we thought we'd share this interesting fact with you - Margherita was the first ever pizza flavour - In 1889 Queen Margherita visited Naples with her husband King Umberto. The pair grew tired of their diet, which consisted exclusively of French haute cuisine, and wished to try a local dish. The pizza delivered to them was topped with white cheese, basil and tomatoes, the colours of the Italian flag. It was dubbed the Margherita!

INGREDIENTS

INGREDIENTS	INGREDIENTS	
	Thin Base	Pan Base
Mauri Victory or Maximus Strong Bakers Flour	10.000kg	10.000kg
Salt	0.200kg	0.200kg
Mauri Compressed Yeast	0.200kg	0.200kg
Mauri Soft Specialty Improver	0.050kg	0.050kg
Canola Oil	0.100kg	0.250kg
Sugar	-	0.200kg
Milk Powder	-	0.250kg
Water (Variable)	5.8 litres	5.4 litres

PRODUCTS

75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg; 79081 Maximus Strong Bakers Flour 12.5kg; 16895 Maximus Strong Bakers Flour 25kg; 10897 Compressed Yeast 12kg; 84258 Soft Specialty Improver 10kg



METHOD

1. Combine Mauri Victory or Maximus Strong Bakers Flour, Compressed Yeast, Soft Specialty Improver and other ingredients in the bowl of the mixer and blend thoroughly. Add canola oil last.
2. Add the required quantity of water.
3. Mix until dough is fully developed.
4. A finished dough temperature between 26–30°C is recommended. Allow 10–30 minutes floor time (rest time) before processing in the normal manner.
5. Bake in a moderate to hot oven (220–250°C).