

Pizza Buns



Ingredients

Pizza Buns

Group One

- 5000g Bakers Flour
- 80g Salt
- 200g Caster Sugar
- 100g Skim milk powder
- 75g **MOI Instant Dry Yeast**
Bread Improver

Group Two

- 350g **Baco Bakery Compound**

Group Three

- 3000g Water



Directions

Blend dry ingredients in Group 1.

*Use bread improver at manufacturers recommended level, usually 1% of the flour weight.

Add Group 2 to Group 1 and then add Group 3 and mix to a fully developed dough.

Finished dough temperature: 28 degrees Celsius.

Floor Time: Rest dough for 15 minutes, then divide, scale and mould into balls. Rest dough for another 10 minutes, then roll flat and place on baking trays. Add tomato paste, mozzarella cheese and toppings.

Scale: Weigh at 60g each.

Proving: 38 degrees Celsius with relative humidity at 80% for approximately 40 minutes.

Bake at 200 degrees Celsius for approximately 12 minutes.