

Pizza

(Mauripan Instant Yeast & Finetex)

Ingredients



	Weight (gm)
Bread Flour	1000
Sugar	20
Salt	10
Mauripan Instant Yeast	10
Water	520
Finetex	5
Oil	8

1. Mix ingredients in Group A until fully developed.
2. Cover dough with plastic or damp cloth and rest the dough for 10 mins.
3. Divide the dough into desired size and rounding, rest dough for 10 mins, cover the dough to prevent skinning.
4. Roll the dough flat and place it into a pizza tray / baking tray. Proof for about 40 - 50 mins.
5. Apply pizza sauce and toppings as desired.
6. Bake at 230°C for 10 - 20 mins, depending on size.

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