

Pizza



Ingredients

- 1000g **Briozito Magnus Bochen (brioche mix)**
- 200g **FAMA Soft G margarine** (room temperature)
- 425g water
- 60g yeast

Directions

Add all ingredients to the dough kneader and knead at low speed for approximately 5 minutes, plus 7-8 minutes at high speed. Dough's temperature should be at 26-27°C. Cover the dough and leave it on the counter to rest for 10 minutes.

Sauce Mediterranea: Use 100g of **Sauce Meditarranea (instant sauce mix)** and 600g of water. Beat both ingredients in a basin with a whisk until smooth.

Pizza: Use 500g of the dough and roll out at 30X40cm and ½ cm thick, using either a rolling pin either a puff pastry roll out machine. Grease a 30X40cm baking tray and place the dough into it. Cover the surface using 100g of **Mediterranea Sauce** and 100g of Gouda cheese. Then, add 90g of chopped green pepper, 70g of mushrooms

cut in pieces, 50g of ham and 50g of bacon. Then add 200g of Gouda cheese on top and proof the pizza in 30°C for 20 minutes. Bake in a pre-heated rack oven at 200°C (high) and at 170°C (low) for about 30 minutes.

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