

HOW TO MAKE

# Roman-Style Margherita Pizza

MADE WITH

Tentolito

ITEM NUMBER

#20026

DESCRIPTION

Crispy Roman-style Margherita pizza with enhanced fermented durum flavor

RECIPE

DOUGH

White Flour	100%
Tentolito	3%
Water	87%
Salt	2.2%
Yeast	1%
Sugar	1%
<b>Total</b>	<b>194.2%</b>



DIRECTIONS

1. Incorporate all ingredients on low speed.
2. Mix on high speed until dough balls up around hook or paddle.
3. Bulk ferment 2-3 hours.
4. Divide at desired weight on heavily floured bench and pre-shape in to rectangle.
5. Bench rest 60 minutes.
6. Gently dimple the dough to elongate.
7. Transfer to a pan or parchment paper.
8. Top with tomato sauce of choice thinned with water
9. Par-Bake for 15 minutes at 450°F
10. Remove from oven and top with tomato sauce and mozzarella cheese
11. Bake for 10 more minutes
12. Garnish with fresh basil

Tips: The dough can be mixed with a paddle or a spiral mixer with a hook. The paddle will develop the dough faster.

