

Exclusive Recipe



ANUIL



Pizza - Dough

By Tulio Retyk

Ingredients

- 500 gr white bread flour
- 500 gr cake flour
- 20 gr of salt
- 60 gr of sugar
- 5 gr dry yeast
- 90 gr olive oil
- 600 gr of water

Method

- 1 Add all the ingredients to the mixer and mix at a slow speed until everything is combined (Approx. 2 Min)
- 2 Mix for another 4min at a faster speed to get an even consistency
- 3 Cut the dough into 250g portions (Large Pizza), roll it and place in the prover to proof