

Snowflake Standard White Bread Mix Recipes:

Pizza Bases

SCALING OF INGREDIENTS				
INGREDIENTS	%	grams	grams	grams
Snowflake Professional Standard White Bread Mix	100	1 000	6 000	12 500
Instant dry yeast	1,4	14	84	175
Lukewarm water ±	55	550	3 300	6 875
Olive oil	6,5	65	390	813
Total weight ±		1 629	9 774	20 363
Makes		6-8 bases	36-48 bases	75-100 bases

Instructions:

1. Add the yeast to the water and mix until fully dispersed.
2. Place the Snowflake Standard White Bread Mix into the mixing bowl. Add the yeast-water mixture and olive oil. Mix until a homogeneous dough forms.
3. Mix the dough using a spiral mixer:
 - 2 minutes on slow speed and
 - 6–8 minutes on fast speed
4. Mix until the dough is smooth, elastic, and well developed (final dough temperature: 24–26°C).
5. Transfer the dough to a lightly oiled container or trough. Cover and allow to ferment for 60–90 minutes, or until doubled in volume.
6. Preheat the oven to 240–280°C at least 30 minutes before baking. Ensure pizza stones, deck surfaces, or trays are fully heated before use.
7. Turn the fermented dough onto a lightly floured work surface. Lightly press the dough to remove excess air.
8. Using a dough scraper or divider, scale dough portions to 200–270 g, depending on the required pizza size. Round each portion into smooth dough balls.
9. Rest the dough balls for 10–15 minutes, covered, to relax the gluten and improve handling.
10. Dust the work surface generously with flour or semolina. Press and stretch each dough ball into the desired pizza base size and thickness. Avoid excessive rolling to retain an open crust structure.
11. Apply pizza sauce evenly, leaving a slight border around the edge. Top with mozzarella cheese and additional toppings as required. Avoid overloading the pizza to ensure even baking.
12. Transfer the prepared pizza onto a preheated baking surface, pizza stone, screen, or tray. Bake at 240–280°C for 5–15 minutes, depending on oven type, baking surface, and pizza thickness, until the crust is golden brown and the cheese is fully melted.
13. Remove from the oven, slice as required and serve immediately.

Variations, Hints and Tips:

- Use high-moisture toppings such as zucchini, mushrooms, and tomatoes sparingly, or pre-cook/drain them before use, as excess moisture may result in a soft or soggy pizza base.
- Rhodes Quality Italian Style Tomatoes can be used as a convenient, consistent base to prepare pizza sauce.

- Ensure ovens, pizza stones, deck surfaces, or baking trays are fully preheated before baking. High baking temperatures promote improved oven spring, crust development, and overall pizza quality.

