

Pizza Crust Mix

Unique malt flavor and natural dough conditioning

Ingredients	Volume	Grams	Percent
All Purpose Flour	1-3/4 cup	255	58
Maltorose™ Dough Improver	1 tsp	4.5	1.0
Sea Salt	1/8 tsp	0.5	0.1
CBW® Sparkling Amber Dry	2 tsp	6.7	1.5
Instant Dry Yeast	2-1/4 tsp	8	1.8
Warm water (110-120°F)	3/4 cup	165	37.5

Method

1. In a small bowl mix yeast with water.
2. Let stand 5-10 minutes until yeast starts foaming.
3. Combine dry mix and yeast mixture in medium bowl.
4. Stir until dough is formed (in stand mixer when dough leaves side of bowl).
5. Knead 10 minutes until dough is smooth and pliable.
6. Place in lightly oiled bowl cover, let stand 15-25 minutes.
7. Preheat oven to 450°F.
8. Form dough into 12-inch pizza crust.
9. Place on lightly greased pizza pan and par bake for 5 minutes.
10. Remove from oven and top with your favorite sauce and toppings (alternately, freeze crust and see directions 12-13).
11. Bake 10-15 minutes until crust is golden and cheese is bubbling.
12. To use frozen crust, remove from freezer and top with favorite sauce and toppings.
13. Bake for 18-22 minutes.



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