



Pizza Crust

D-305-00

Bread and Sweet Doughs

G4G Color Code

Yellow

Sodium Code

Moderate

Temperature

400°F (204°C)

Yield

96 Portions

Each Portion

2 slices (8 oz)

Pan Size and Number

18x26-Inch Perforated Sheet Pans (8)

Time

6 - 8 min.

Nutrition Facts

Calories 355

Carbohydrates 60 g

Sugars* 3 g

Protein 10 g

Fat 8 g

Saturated Fat 0.7 g

Sodium 490 mg

Calcium 14 mg

Fiber 2.2 g

Ingredients

Item	Measure	Weight	Approx issue
YEAST, ACTIVE, DRY	½ cup	3-¼ oz	
SUGAR, GRANULATED	1 cup	9 oz	
WATER, WARM (100-110°F)	1-½ qt	9 lb	
FLOUR, WHEAT, BREAD	3 gal + 1-¼ qt	16 lb 8 oz	
OIL, CANOLA	3 cup	1 lb 7 oz	
SALT	½ cup	4-¼ oz	
COOKING SPRAY, NONSTICK		4 oz	

Directions

1. In a large container, mix together yeast, sugar, and warm water; let stand for 10 minutes.
2. In a large mixer bowl, with a dough hook attachment, add yeast/water mixture, flour, oil and salt; mix on low for 1 to 2 minutes until dough ball forms. Knead dough with dough hook attachment for 9 to 12 minutes on low/medium speed until dough is smooth and elastic.
3. Scale dough into 8 (3 lb 6 oz) dough balls. Cover dough balls and let rise in proofing box set at 89°F (32°C) and 100% humidity for 1 hour and 30 minutes.
4. Preheat oven to 400°F (204°C). Spray perforated sheet pan with nonstick cooking spray.
5. Place dough balls on a lightly-floured working surface. Roll out each ball to a sheet, ¼-inch thick. Transfer one dough sheet to each perforated pan. Push dough firmly up the edges of each pan. Prick dough with a fork or dough docker.
6. In an oven, on convection mode, par bake at 400°F (204°C) for 6 to 8 minutes. Use immediately in recipe.

Recipe Notes

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. In step 3, covered dough balls can also be placed on countertop, in a warm place (80°F (27°C)) for 1 hour and 30 minutes

to 2 hours until dough has doubled in size.

3. In Step 6, par baked pizza crusts may be frozen and stored for future use. If holding for future use, allow crust to cool completely. Wrap each crust in freezer safe wrap and store in freezer for up to one month prior to service. Unwrap and thaw prior to use.
4. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.