

Neapolitan-Style Pizza Crust Formula



Ingredients	Small Batch	Baker's %	Large Batch
Neapolitan Flour	10 lbs.	100	50lbs.
Instant Yeast	0.5 oz.	0.25	1.9 oz.
Salt	3.5 oz	2-2.2	17.5 oz
Water**	6.2 lbs.	62-64	30.5 lbs.
	16.5 lbs.		81.7 lbs.

Dough Mixing and Make up

1. Put all the ingredients in the mixer and mix on low for 2-3 minutes. Dough should begin to pick up from walls of mixing bowl.
2. Switch mixer to second speed and continue mixing approx. 8-10 minutes. Dough should feel soft, but not sticky.
3. Leave dough out at room temperature covered for 8-12 hours, or refrigerate covered for 24-36 hours. This is known as bulk fermentation.
4. Scale dough into desired weights and round tightly and uniformly.
5. Bring dough balls out 20-30 minutes prior to make up and baking.

* A true Neapolitan pizza has no sugar and no fat (oil), though some Americanized Neapolitan-style formulas may include oil.

** Water should be tempered to achieve a final dough temperature of 78-80° F

GRAIN  CRAFT