



Thin Crust Pizza

FORMULA

	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Mondako Flour	10 lbs.	25 lbs.	32 lbs.	50 lbs.
Sugar	5 oz.	14 oz.	18 oz.	28 oz.
Salt	3 oz.	8 oz.	10 oz.	16 oz.
Oil	1/2 cup	1 cup	1 1/2 cup	2 cups
Instant Yeast	1 1/2 oz.	3 oz.	4 oz.	6 oz.
Water (80°)	5 lbs.	12 lbs.	16 lbs.	25 lbs.

METHOD

1. Add water, flour, salt and yeast to mixing bowl. Delay adding the oil. Mix 1-2 minutes on low speed until the dough takes on a shaggy appearance, then drizzle in the oil.
2. Mix on #1 speed for 8-10 minutes.
3. Remove dough from mixer. Cover and let rest on counter for 15 minutes.
4. Scale dough into desired weights and round up.
5. Place dough balls on sheet pan or in dough box (6 dough balls per container).
6. Coat dough balls with oil, cover with plastic. (Make sure bag or box is not sealed to prevent air from escaping.)
7. Bring out the next day, warm for at least one hour, sheet out, top, and bake.