



APCACHÉFONLINE

▶ Basic  
Bread  
**PIZZA**



Basic Bread



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# PIZZA MARGARITA

## DOUGH

Bread Flour	230g
Salt	4.5g
Yeast	3g
Water	165g



## METHOD

1. Mix all the ingredients together using a hook attachment.
2. Start mixing on first speed for 5 minutes and continue mixing on second speed for 3 - 4 minutes until it becomes a smooth dough.
3. Once the dough is mixed, divide to 200g portions and shape into a ball.
4. Place the dough in a container and cover with the lid. Keep inside the chiller overnight.
5. Transfer the dough onto a tray and make the final shaping.
6. Spread the pizza sauce on the dough and add the toppings.
7. Bake at 230°C for 10 minutes.

## PIZZA SAUCE

Tomato Puree	150g
Parmesan Cheese	72g
Bell Pepper	36g
Onion, diced	36g
Garlic, chopped	8g
Tomato Paste	20g

## YIELDS

2 nos 200g pizzas