**INGREDIENT GUIDE & METHOD FOR PIZZA CRUST**

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| **12 " Crust** | **Dry Mix** | **Water**  **(130 F)** | **Rapid Rise**  **Or Pizza Yeast** | **Olive Oil** | **Olive Oil** |
| 1 | 360 g | 3/4 cup + 1 tbsp | 8 g | 3 tbsp | 1 tbsp |
| 2 | 720 g | 1 5/8 cup | 16 g | 3/8 cup | 1/8 cup |
| 3 | 1080 g | 2 3/8 cup + 1 tbsp | 24 g | 1/2 cup + 1 tbsp | 3 tbsp |
| 4 | 1440 g | 3 1/4 cup | 32 g | 3/4 cup | 1/4 cup |
| 5 | 1800 g | 4 cup + 1 tbsp | 40 g | 7/8 cup + 1 tbsp | 1/4 cup + 1 tbsp |
| 6 | 2160 g | 4 7/8 cup | 48 g | 1 1/8 cup | 3/8 cup |
| 7 | 2520 g | 5 5/8 cup + 1 tbsp | 56 g | 1 1/4 cup + 1 tbsp | 3/8 cup + 1 tbsp |
| 8 | 2880 g | 6 1/2 cup | 64 g | 1 1/2 cup | 1/2 cup |
| 9 | 3240 g | 7 1/4 cup + 1 tbsp | 72 g | 1 5/8 cup + 1 tbsp | 1/2 cup + 1 tbsp |
| 10 | 3600 g | 8 1/8 cup | 80 g | 1 7/8 cup | 5/8 cup |
| 11 | 3960 g | 8 7/8 cup + 1 tbsp | 88 g | 2 cup + 1 tbsp | 5/8 cup + 1 tbsp |
| 12 | 4320 g | 9 3/4 cup | 96 g | 2 1/4 cup | 3/4 cup |
| 13 | 4680 g | 10 1/2 cup + 1 tbsp | 104 g | 2 3/8 cup + 1 tbsp | 3/4 cup + 1 tbsp |
| 14 | 5040 g | 11 3/8 cup | 112 g | 2 5/8 cup | 7/8 cup |
| 15 | 5400 g | 12 1/8 cup + 1 tbsp | 120 g | 2 3/4 cup + 1 tbsp | 7/8 cup + 1 tbsp |
| 16 | 5760 g | 13 cup | 128 g | 3 cups | 1 cup |
| 17 | 6120 g | 13 3/4 cup + 1 tbsp | 136 g | 3 1/8 cup + 1 tbsp | 1 cup + 1 tbsp |
| 18 | 6480 g | 14 5/8 cup | 144 g | 3 3/8 cup | 1 1/8 cup |

**Method**

1) Measure out the total amount of dry mix needed for the number of crusts being made. Add the warmed water to the

mixer bowl and sprinkle the yeast over the water. Multiply the number of pizza's being made by 1 cup each and take

that calculated amount from the previously measured dry mix and add it to the yeast/water mixture. Stir to combine.

Cover with plastic wrap and set in a warm place for 15 minutes.

2) Add the first measure of oil and the remainder of the pizza crust mix to the bowl.

3) Mix on low for 1 minute. Adjust mixer speed to medium-low and beat for 3 minutes. Stop mixer and scrape beater & bowl.

Beat for another 3 minutes at medium-low speed.

4) Divide dough into the number of crusts being made and place each onto the center of a sheet of parchment. Shape each

into 6`` disk. Cover with second sheet of parchment & with rolling pin or hands shape into 12` disk.

5) Remove top parchment & brush crust all over with the 15 ml (1 tbsp) oil. Leave on parchment and cover with plastic wrap.

Put in a warm place to rise 45-60 minutes. Dough should double in height. While dough is rising, preheat oven to 425°F

(220°C) for at least 30 minutes. Have pizza pan or pizza stone in oven during preheating.

6) When oven is heated and dough is ready, add desired toppings and slide the pizza along with the parchment onto stone or

pan in oven. Bake for 18-22 minutes, until cheese is melted and bottom of crust is browned.