

Product Information

Description

A complete pizza base mix, all you have to do is add water. Roll it out as normal to create that deep pan base or roll it nice and thin to make that extra crispy base.

Brand: Middletons Catering Mixes

Description: Pizza Base Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0027

(Internal Code: P713)



Shelf Life

24 hours after baking

Portion Yields

3.5kg Bag makes 117 x 50g dough portions.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 50g uncoked dough portion
Energy (kJ)	1617	484
Energy (kcal)	382	114
Fat (g)	4.5	1.4
of which Saturates (g)	1.4	0.4
Carbohydrate (g)	73	22
of which Sugars (g)	2.7	0.8
Fibre (g)	3.8	1.1
Protein (g)	12.3	3.7
Salt (g)	1.2	0.4

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), **SOYA** Flour, Dried Yeast, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Salt, Whey Powder (**MILK**), Emulsifier (E471), Skimmed **MILK** Powder, Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, and Thiamin), E472(e), E516, E300), **MILK** Protein (Whey Powder, Acid Casein).

May Contain: Egg

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

Dry Mix	Water	50g Dough Portions
1kg	670-690ml	33
3.5kg	2.34-2.41ltrs	117

1. Place the weighed out mix into a bowl.
2. Select the dough hook mixing attachment.
3. Blend in the correct amount of cold water.
4. Mix on slow speed for 1 minute.
5. Continue to mix for a further 6 minutes on medium speed, ensuring dough is kneaded and thoroughly stretched during mixing.
6. Allow to stand for 10 minutes before scaling.
7. Cut and shape as required.
8. Add the topping, then bake in a pre-heated oven at 220°C/425°F/Gas Mark 7 for approximately 10-15 minutes. For fan assisted ovens cook at 200°C/400°F/Gas Mark 6. For fan assisted ovens cook at 200°C/400°F/Gas Mark 6.