

Pizza Dough



INGREDIENTS

	Usage Levels (%)
Flour, bread	59.53
Water	33.44
Oil	2.38
Yeast, dry	1.49
Sugar	1.19
Salt	1.07
Sweet whey powder	0.90
Total	100.00


NUTRITIONAL CONTENT

Per 100g

Calories	270kcal
Total Fat	4g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	50g
Dietary Fiber	2g
Sugars	2g
Protein	9g
Calcium	20mg
Magnesium	18mg
Phosphorus	84mg
Potassium	100mg
Sodium	470mg
Iron	1mg
Vitamin A	1IU
Vitamin C	0mg

PREPARATION

- 1. Add yeast to warm water with a pinch of sugar and set aside undisturbed for about 5 minutes.**
- 2. Add all remaining ingredients to the bowl of a mixer, equipped with a dough hook.**
- 3. Mix on low speed until ingredients are well combined. Increase to medium speed and knead for 8-10 minutes.**
- 4. Place in a greased bowl and cover with plastic wrap. Proof at 27-32°C (81-90°F) for 1 1/2 hours.**
- 5. Punch down and let dough rest for 5 minutes. Shape on a pizza pan, adding sauce and pizza toppings.**
- 6. Let dough rest 10 minutes and then bake at 288°C (550°F) until crust is golden brown and toppings are bubbly.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.