

Basic NY-Style Thin Crust Pizza Dough

INGREDIENTS	BAKER'S %	10# BATCH	SMALL BATCH	LARGE BATCH
All Trumps Flour	100%	10 lb	25 lb	50 lb
Sugar	1.5%	2.4 oz	6 oz	12 oz
Salt	2%	3.2 oz	8 oz	1 lb
Water* (variable)	56%	5 lb 9.6 oz	14 lb	28 lb
Yeast (instant)	0.75%	1.2 oz	3 oz	6 oz
Oil (delayed)	4%	6.4 oz	1 lb	2 lb
Batch Weight		16 lb 7 oz	41 lb 1 oz	82 lb 2 oz

*Temper water to achieve a finished dough temperature of 78-82°F.

PROCEDURES

1. **ADD** the water, flour, sugar, salt and yeast to bowl and blend until flour is hydrated by the water (approximately 1 minute on low speed).
2. **PAUSE** mixer and add oil, then continue to mix to just under full gluten development (approximately 8 to 10 minutes on low speed).
3. **DIVIDE** dough into desired size dough pieces, round, and place in oiled dough trays. Cover trays to prevent drying.
4. **PROOF** overnight in the walk-in cooler (8 to 24 hours) and then bring to room temperature for 30 to 60 minutes before use.
5. **SHEET**, top and bake at desired temperature (suggested 450 to 500°F) until done.