

# Neapolitan Style Pizza Dough

INGREDIENTS	BAKER'S %	SMALL BATCH	LARGE BATCH
Gold Medal® Neapolitan Flour	100%	10 lbs	50 lbs
Water*	63%	6 lbs 5 oz	31 lbs 8 oz
Salt (Sea Salt, Fine Grind)	2.25%	3.6 oz	1 lbs 2 oz
Instant Yeast	0.25%	0.4 oz	2 oz
Batch Weight		16 lbs 9 oz	82 lbs 12 oz

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

## PROCEDURES

1. **PLACE** water into mixer bowl along with the salt and mix with dough hook for 2 minutes on low speed or until dissolved.
2. **ADD** flour and yeast then mix on low speed for 2 minutes.
3. **CONTINUE** mixing for 8 minutes on low speed.
4. **REMOVE** dough from bowl and allow to rest for 15-30 minutes (keep dough covered to prevent drying).
5. **DIVIDE** and round dough into desired portions.
6. **PLACE** dough balls into tote or on sheet pans lightly coated with vegetable oil or flour. Cover dough balls and refrigerate.
7. **REMOVE** dough from refrigerator and allow dough to warm to room temperature for approximately 60-90 minutes or until 60°F minimum.