

51% White Whole Wheat Pizza Crust

INGREDIENTS	51% WHITE WHOLE WHEAT	TRUE PERCENT
All Trumps Flour	22 lbs	40.65%
White Whole Wheat Flour	28 lbs	*51.73%
Salt	1 lb 2oz	2.07%
Sugar	1 lb	1.85%
Vegetable Oil	2 lbs	3.70%
Total, as if mix was produced commercially.	54lbs 2oz	100.00%
Water (variable)	31 lbs 8 oz	
Instant Yeast	6 oz	
Total weight with water and yeast added.	86 lbs	

**Whole Wheat statement is based on the mix weight. It does not include the water or the yeast.*

PROCEDURES

1. **PLACE** water into mixer bowl.
2. **ADD** flour and minor ingredients except oil.
3. **BLEND** on low speed for 30-45 seconds.
4. **ADD** oil slowly and mix for an additional 6 minutes on low speed.
5. **RECOMMENDED** finished dough temperature is 75-78°F.
6. **COVER** dough and allow to relax for 15-20 minutes at room temperature.
7. **DIVIDE** dough into desired size pieces, round and place into oiled dough trays or on oiled sheet pans.
8. **CROSS** stack dough trays in walk-in cooler or for sheet pans place on rack and allow to cool until dough reaches approximately 42-46°F.
9. **DOWN** stack dough trays and place a lid or empty dough tray on top or for dough on sheet pans, cover rack or plastic wrap trays individually.
10. **ALLOW** product to ferment overnight in walk-in cooler.**
11. **AFTER** 18-24 hours, bring product out of walk-in and allow to relax at room temperature for 60-90 minutes.
12. **PROCESS** dough for pizza based on needs.

**Dough balls can remain in walk-in cooler for up to 48 hours if needed.