

STAR'BAKE®



SOURDOUGH NAPOLI STYLE PIZZA BLEND

Usage dose:
6.5% of flour weight.

Instruction for use:
Incorporate **Star' Bake® Sourdough Napoli Style Pizza Blend** directly into flour prior to mixing. Add water, followed by the other ingredients according to need and release your creativity.

Ingredients:
Devitalised durum sourdough; Salt; Yeast; Wheat flour; Acidity corrector: Glucono-delta-lactone; Deactivated yeast; Processing aids : Sunflower oil; Flour treatment agent : Ascorbic acid; Enzymes (on wheat carrier): Amyloglucosidase, Alpha amylase.

Shelf Life:
12 months as from the production date. Store in a dry, cool place (25°C max.).

Packaging:
650g (2x325g) vacuum sachets.



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Sourdough Napoli Style Pizza

BLEND

NAPOLITAN PIZZA RECIPE:

Dough cycle

Day 0 : preparation of dough

Day 1 : transport of dough

Day 2/ Day 3/Day 4 : use of doughs in restaurants

Storage condition:
chiller at 4°C

Pizza flour	5000g	100%
Water	3000g	60%*
Vegetable oil	250g	5%*
STAR'BAKE® Sourdough Napoli Style Pizza Blend	325g	6.5%*

*On the weight of flour

Mixing	8 minutes on 1st speed in spiral mixer
Final Dough targeted temperature	23°C (measured in the heart of the dough)
Dough division	420g for 14inches pizza
Rounding	Tight rounding
Store in chiller	Place dough balls in pre-greased trays & place in chiller (4°C)
Use on DAY2 in restaurant	Temper the dough until it reaches 16°C core temperature
Stretching	On tempered dough, stretch by hands & place on 14inches perforated trays.
Topping	Add toppings as desired. (Eg: 66g tomato sauce + 250g mozzarella)
Baking	Impingement oven 5'30" at 250°C
Use on DAY3 & DAY4 in restaurant	Same procedure to be used as DAY2

**All the recipes are indicative and have been designed with our flour and equipments. However, several formulas are available, each adapted to respective breadmaking processes. Our Baking Center™ technicians and formulators remain at your disposal to advise on and customize the ingredient formulation of STAR'BAKE® SOURDOUGH NAPOLI STYLE PIZZA BLEND.*

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By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of bakery.