

FEDERAL HILL PIZZA DOUGH

Contributed by: Billy Manzo

Al Tagilo style pizza translates to "by the cut". This dough is perfect for large rectangle pizzas cut into square servings.

Total dough weight		89.000 kg
Ingredients	%	Kilograms
Total flour	100.00	50.000
00 flour*	90.00	45.000
Whole wheat flour†	10.00	5.000
Water	75.00	37.500
Sea salt	2.00	1.000
Instant yeast	1.00	0.500
Totals	178.00	89.000

For 30# of Dough

<i>1st addition of 00flour</i>	<i>1</i>
<i>2nd addition of 00flour</i>	<i>0.5</i>
<i>3rd addition of 00flour</i>	<i>0.25</i>

**Caputo Blue™, Soft White Wheat, 12.5% Protein*

†Gold Medal, stone ground fine flour, 13% Protein

PROCESS – Federal Hill Pizza Dough

Mix	Type of mixer	Spiral
	Mix style	Improved
	Hold back	Salt
	1 st speed	0:08
	Add	Salt
	1 st speed	0:02
	Dough temperature	75°F
Ferment	Proofing device	Proofing bins, 30 lb each
	Time/temperature	2:10 at 70°F, 24:00 at 41°F
	Fold	1:30, 1:50, 2:10
	Fold	Incorporate flour with folds (1 lb, .5 lb, .25 lb)
Shape	Divide	23 oz
	Preshape	Round
	Rest	Until 73°F
	Shape	Stretch dough
	Finish	Sauce and top pizza
Bake	Pan	Lightly oiled aluminum 12" x 18"
	Time/temperature	0:15–0:20 at 575°F

Process Notes

(No process notes for this formula)