

PIZZA BIANCA
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A Romano style sandwich bread topped with salt and extra virgin olive oil, cut horizontally and filled with simple sandwich ingredients. This dough can also be used as a thicker option, baked into pizza sheets topped with pesto, tomatoes and mozzarella.

Total dough weight		1.886 kg		Total fermented in seed dough 8.52%			
				All purpose flour 100.00%			
TOTAL FORMULA			SEED DOUGH		FINAL DOUGH		
Ingredients	%	Kilograms	%	Kilograms	%	Kilograms	
Total flour	100.00	0.991	100.00	0.084	100.00	0.907	
All purpose flour	8.52	0.084	100.00	0.084			
Low gluten flour*	91.48	0.907			100.00	0.907	
Water	81.98	0.813	71.00	0.060	83.00	0.753	
Salt	1.83	0.018			2.00	0.018	
Yeast, dry active	0.99	0.010	0.90	0.001	1.00	0.009	
Extra virgin olive oil	5.49	0.054			6.00	0.054	
Seed dough					16.00	0.145	
Totals	190.29	1.886	171.90	0.145	208.00	1.886	

Pesto sauce	As needed	Basil, fresh	As needed
Heirloom tomatoes	As needed	Coarse salt	As needed
Mozzarella, fresh	As needed	Extra virgin olive oil	As needed

Process - Pizza Bianca

Preferment		Seed dough
Mix	Combine	Dissolve yeast into water
	Rest	0:04
	Type of mixer	Spiral
	Add	flour
	1 st speed	0:04
Ferment	Time/temperature	1:00 at 72°F, then 12:00 at 38°F
Final Dough		
Mix	Type of mixer	Vertical with dough hook
	Mix style	Improved
	Hold back	Olive oil, flour, salt
	By hand	Whisk to dissolve yeast
	Autolyse	0:02
	Add	Olive oil, flour and salt
	1 st speed	0:06–0:08
	Dough temperature	76–78°F
Ferment	Time/temperature	3:00 at 72°F
	Fold	1:00, 2:00
	Retard	24:00 at 38°F
Shape		Pizza Flatbread
	Divide	2 lbs 1lb
	Proofing device	Oiled pizza pan
	Shape	Press out dough into pan 6" x 12" rectangle
	Top	Brush with olive oil
Proof	Time/temperature	0:30 at 72°F
Bake	Top	Pesto sauce, tomatoes, fresh mozzarella
	Oven type	Deck Deck
	Time/temperature	0:15 at 500°F 0:12–0:16 at 500°F
	Remove from pan	0:03–0:05 at 500°F
	Cool	0:10
	Top	Fresh basil, olive oil, coarse salt Olive oil, salt