



Questions?

Email us at info@pummarola.us

Measurements

- Dry Yeast 5 – 10 g of dry yeast or 0.17 to 0.35 oz
- 500 cl water or 2 us cup of water (16 Liquid oz)
- 15 grams of salt or 1 oz of salt

Please consider the following factor

- Time, more time equals to less yeast
- Humidity, more humidity equals less water
- Heat More heat equals less yeast
- Mixer and water temperature, warmer water means more yeast. We suggest using cold water or ice when a spiral mixer is used.

Process of Making a Pizza Dough

Balling the dough

Fold dough repeatedly. Flour your hands so the dough doesn't stick. Fold the dough tightly but be careful not to rip it, place ball in palm and pinch the bottom of the dough tightly. Place completed ball in a container and cover to make sure air doesn't go through

Rising

During rising, the yeast ferments (eats) the sugar and develops the dough. Rising also improves the flavor and texture of the bread. After kneading, round your dough into a ball. Place the dough ball in a lightly oiled, large mixing bowl.

Maturation

When we go to a pizzeria and order a pizza prepared with a long maturation dough, our stomach will have no trouble digesting the pizza, a large part of the digestion work has occurred during the ripening in the refrigerator at 2/3 degrees. Did you know that during the ripening in the refrigerator are activated over 300 process?

Making the dough ready to be Used

Before using the matured pizza dough, it is important to allow the dough to reach room temperature (leave it outside the fridge for about two hours). If you bake a cold dough you will have an undercooked pizza. Never freeze the pizza dough.