



# PIZZA TIPS

## **TIPS FOR A BETTER PIZZA CRUST**

**USE UNBLEACHED FLOUR BECAUSE OF THE BETA CAROTENE PIGMENTS THIS WILL GIVE YOUR CRUST BETTER FLAVOR**

**USE THE DOUGH HOOK AND MIX ON LOW SPEED**

**IF USING A STICKEY DOUGH THE DOUGH WILL NOT STICK TO WET HANDS OR TOOLS**

**ALWAYS USE THE WINDOW PANE TEST TO MAKE SURE THE GLUTEN IS DEVELOPED. THIS MEANS WHEN YOU TAKE A PIECE OF DOUGH OUT FROM THE MIXER YOU CAN GENTLY STRETCH THE DOUGH AND A THIN MEMBRANE WILL APPEAR THAT WILL BE VERY TRANSLUCENT YOU WILL KNOW WHAT I AM TALKING ABOUT WHEN YOU DO THIS. REMEMBER TO ROTATE THE DOUGH IN YOUR HAND AS YOU DO THIS.**

**WETTER DOUGH WILL ALWAYS PRODUCE A FAR SUPERIOR CRUST THAN A DRIER ONE**

**IF USING A VERY HIGH GLUTEN FLOUR MAKE SURE TO ADD OIL AS A TENDERIZER SO THAT THE CRUST IS NOT TOUGH. ADD A COUPLE OF TABLESPOONS WHEN USING BREAD FLOUR OR HIGH GLUTEN FLOUR. OIL IS NOT NECESSARY WHEN USING ALL PURPOSE FLOUR.**

**YOU CAN USE MORE YEAST AND LESS FERMENTATION TIME BUT THE YEAST WILL EAT THE SUGARS AND THE CRUST WILL NOT BE AS FLAVORABLE**

**MAKING THE CRUST THE NIGHT BEFORE AND LETTING IT REST IN THE REFRIGERATOR WILL PRODUCE A MORE FLAVORABLE CRUST**