

Pizza Brisson Crust 8

Food FUNdamentals

Categories Bread, Main Course

Modified 9/3/2014

Tools Half Sheet Pan, Mixer

Locations

Plate

			Prep
Yield	8	slices	Cook
Portion	1	slice	Finish
Num Portions	8		Shelf

Ingredients

1	cup	water 110 degrees
1	tbs	dry active yeast at room temperature
1	tbs	sugar
6	cups	bread flour
1	No Unit	egg
1	tbs	olive oil

1. Preheat oven to 500 degrees F.
2. Combine sugar with water, then sprinkle yeast over the top and let work for 10 minutes.
3. Add 1/3 to 1/2 of the flour (a bit at a time) to the yeast mixture and blend for 1-2 minutes at speed 1 and then speed 2. Do not over mix.
4. Add the egg, oil; and salt. Mix just to incorporate the ingredients, less than a minute.
5. Switch to a dough hook and add half the remaining flour. Continue adding flour until the dough has the right feel- soft and springy but not sticky. Cover bowl with plastic wrap or divide into 2 portions and put in lightly greased individual large bowls or pans and cover with plastic wrap. Depending on the size of pans this may make one large square pizza or 1 round or 2 round.
6. Dough may take up to 1 hour to rise more or less depends on temp etc.
7. Grease pans (or the equivalent)with olive oil. Using a pastry roller, roll out evenly. Let dough rest 10 minutes; pull corners that shrink. Brush tops with oil, if desired. If a very hot oven cannot be reached use a pre bake of 10 minutes where it rises and sets then add the toppings.
8. Add sauce (Pizza Brisson Sauce or Pizza No Cheese, No Tomato Sauce), add toppings and mozzarella cheese, as desired. Bake for another 10 minutes.