

# Parbaked Pizza Crust



Perfect for busy kitchens that take pride in serving delicious pizza on a flavorful crust. Ready to sauce and top with your preferred toppings for a hearty pizza treat.

### Nutrition Content Per 100g:

Calories 260kcal; Total Fat 3g; Saturated Fat 0g; Trans Fat 0g; Cholesterol 0mg; Total Carbohydrates 51g; Dietary Fiber 2g; Sugars 7g; Protein 7g; Calcium 56mg; Potassium 363mg; Sodium 65mg; Iron 3mg; Vitamin A 0IU; Vitamin C 0mg

### Benefit of Using U.S. Permeate:

- Replacement of salt for a “better-for-you” pizza crust with lower sodium.
- Provide a softer crust texture.

### Ingredients:

All-purpose Flour	570g
Instant Yeast	12g
Granulated Sugar	12g
<b>U.S. Permeate</b>	<b>75g</b>
Bread Improver	2.7g
Water	300g
Olive Oil	24g
<b>Total</b>	<b>995.7g</b>

### Preparation:

1. In a mixer bowl, mix together flour, yeast, sugar, U.S. permeate and bread improver.
2. Add water and olive oil. Using a dough hook, knead at low speed for 2 minutes. Increase speed to medium and knead dough for another 7 to 8 minutes, until smooth and elastic. Form dough into a ball.
3. Place the dough ball in a greased bowl and cover with plastic film. Let it rise at room temperature for 1 to 1½ hours until it doubles in size.
4. Preheat oven to 180°C.



### Preparation:

5. Punch down the risen dough and roll out (or stretch) to form a disk. Lay on prepared pan (or pizza screen). Dock the surface of the dough piece.
6. Par-bake at 180°C for 10 minutes until crust is pale creamy white in color. Remove from the oven immediately and allow to cool completely.

### Tips:

- For a healthier pizza crust, replace 25% of all-purpose flour with wholemeal flour.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: [www.ThinkUSAdairy.org/SEAsia](http://www.ThinkUSAdairy.org/SEAsia)