



## **PIZZA-FOCACCIA**

### **INGREDIENTS**

500 gms PIZZA PASTRY MIX

5 gms FERMIPAN INSTANT DRY YEAST

300 mls WATER

Sufficient for two 300mm Pizza Trays

### **PIZZA**

1. Place Pizza Mix, yeast & water in bowl & mix thoroughly together.
2. Prove for 30 minutes.
3. Flatten into pizza tray, add pizza tomato paste & toppings
4. Bake at 220°C for 18 - 20 minutes.

### **FOCACCIA**

1. Same procedure as above, you may add Chives, Sesame Seed, Onion, Olives, etc. for extra flavour.
2. Then roll out on a greased tray.
3. Dough must prove for 40 minutes.
4. Then brush top with oil or solution of ½ salt and ½ water.
5. Bake at 220°C for 18-20 minutes.

THIS IS ONLY A GUIDE.

**PANTRYMAN**