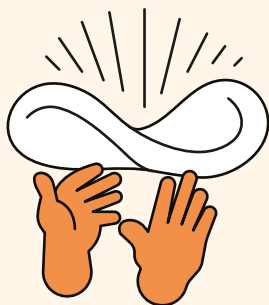


Great Balls of Flour



Pizza Dough Mix User guide

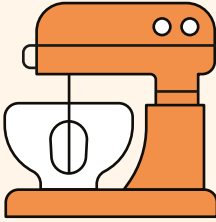
SCAN ME!



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STAND MIXER GUIDE



ADDING WATER

For a full mix weigh the following amounts. If you want to use less mix, just adjust your water levels as required based on 1/3 boiling water 2/3 cold water.

Weighing the water is really important. Please use scales.



STEP 1

Weigh of boiling water in a measuring jug:

8 Balls: 244g

12 Balls: 365g



STEP 2

Weigh the following amounts of cold water. Ice cold water is best but not essential.

8 Balls: 488g

12 Balls: 731g



STEP 3

Combine the boiling and cold water together and empty the contents of the yeast sachet/sourdough starter, stirring together. Let the yeast bloom for 10 - 15 minutes.



STEP 4

Empty the contents of the baking mix into a the stand mixer bowl Pour in the yeast water once it has bloomed. Turn the mixer on a lower setting for 3 minutes.



STEP 5

Let the dough rest, uncovered, for 10 minutes.



STEP 6

Mix on medium power for 8 minutes. You may want to stop this occasionally to scrape down any flour that has stuck to the side of the bowl.



STEP 7

Remove the bowl, cover tightly with clingfilm. You now have two choices*



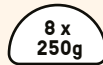
STEP 8

Leave somewhere cool (-5°C for 24 hours)



STEP 9

Leave in a warm area for 8 hours



STEP 10

Remove the dough from the bowl and portion into 8 dough balls of approximately 250g each.



STEP 11

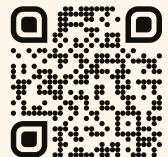
Place these in the proofing pots with lids on and leave somewhere warm to rest for 4 - 8 hours if the dough was chilled or 1 - 2 hours if it was at room temperature. The resting time will vary depending upon the time of year and temperature of your room we recommend using the visual guide of looking at the dough inside the pots to check if it has risen nicely and air bubbles have formed inside.

STEP 12

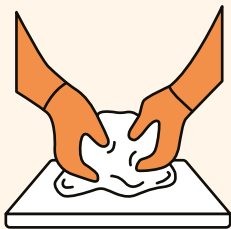
Press out your dough balls and cook as per our other cooking guides.



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HAND MIXING GUIDE



ADDING WATER

For a full mix weigh the following amounts. If you want to use less mix, just adjust your water levels as required based on 1/3 boiling water 2/3 cold water.

Weighing the water is really important. Please use scales.



STEP 1

Weigh of boiling water in a measuring jug:

8 Balls: 244g
12 Balls: 365g



STEP 2

Weigh the following amounts of cold water. Ice cold water is best but not essential.

8 Balls: 488g
12 Balls: 731g



STEP 3

Combine the boiling and cold water together and empty the contents of the yeast sachet/sourdough starter, stirring together. Let the yeast bloom for 10 - 15 minutes.



STEP 4

Empty the contents of the baking mix into a the mixing bowl. Pour in the yeast water once it has bloomed. Mix the flour and water together.



STEP 5

Once combined empty onto a clean, lightly floured, worksurface Knead the dough using the heel of your hand and rotating the dough 90° for around 4 - 5 minutes.



STEP 6

Place the dough back in the bowl and leave it to rest, uncovered, for 10 minutes.



STEP 7

Remove the dough and return to the work surface. At this stage the dough may be sticky, this normal and the kneading process that follows will remove this stickiness.



STEP 8

Remove the bowl, cover tightly with clingfilm. You now have two choices*

STEP 9

Leave somewhere cool (~5°C for 24 hours)



STEP 10

Leave in a warm area for 8 hours



STEP 11

Remove the dough from the bowl and portion into 8 dough balls of approximately 250g each.



STEP 12

Place these in the proofing pots with lids on and leave somewhere warm to rest for 4 - 8 hours if the dough was chilled or 1 - 2 hours if it was at room temperature. The resting time will vary depending upon the time of year and temperature of your room we recommend using the visual guide of looking at the dough inside the pots to check if it has risen nicely and air bubbles have formed inside.



SCAN ME!

