



molino
PAOLO MARIANI®

PAN PIZZA

INGREDIENTS	QUANTITY (g)	% OF TOTAL MIX
BREAD/PIZZA MIX	1000	100%
WATER	900	90%
EXTRA VIRGIN OLIVE OIL	50	5%
HONEY	30	3%
FINE SALT	28	2.8%
FRESH YEAST	25	2.5%



YIELD

1. Hydration and Mixing

Pour the mix, 800 g of water, and the honey into a mixer or bowl.

Mix well for 3–4 minutes at low speed.

Let the mix rest for autolysis for 60 minutes.

2. Addition of Fats, Remaining Water, and Yeast

Add the oil, the remaining water, and the compressed yeast.

Knead for another 2 minutes until a homogeneous, slightly sticky dough is obtained.

3. Incorporation of Salt and Dough Closure

Add the salt directly to the dough and knead to combine.

Using a lightly oiled dough scraper, detach the dough from the bowl.

Place the dough in a tall, narrow bowl or container.

4. First Fermentation

Let the dough rest at room temperature (22–25°C) for about 40 minutes, covered with plastic wrap or a damp cloth, until it has slightly increased in volume (approx. 1.5×).

5. Shaping and Spreading

Pour the dough into a greased tray (e.g., GN 1/1 or equivalent) and gently spread it with oiled hands, trying not to deflate it too much. For a tray measuring 60×40 cm, the dough weight can be calculated by multiplying the two dimensions and dividing by 1.6.

Example: $60 \times 40 = 2400$; $2400 \div 1.6 = 1500$ g of dough per tray.

6. Second Fermentation

Let the pizza rise for another 60 minutes at 26°C or at room temperature until it nearly doubles in the tray.



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BAKING

Preheat the oven to 220–230°C (preferably fan-assisted).

For professional ovens: 270°C on the deck, 240°C on the top, until the desired crispness is reached.

Alternatively, in a lab oven, use the temperatures previously selected for tray-baked pizza, keeping the steam vent closed for 2/3 of total baking time, then open for the final 1/3.

Optional toppings: add halfway through baking or before, depending on the type.

NOTES

- Very high hydration (90%) to achieve open crumb and soft texture.
- Fresh compressed yeast 2.5% for rapid fermentation and soft structure.
- Honey promotes fermentation and browning.
- Oil improves flakiness and shelf life.