

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Bread & Roll Mix	5 lb	25 lb	50 lb
Warm Water (90°F - 100°F)	1¼ quarts (2 lb 8 oz)	12 lb 8 oz	25 lb
Oil for pan	1/2 cup (3.5 oz)	2½ cups (17.5 oz)	5 cups (2 lb 3 oz)
Pizza Sauce	4 cups (2 lb)	20 cups (10 lb)	20 lb
Mozzarella Cheese	12 cups (3 lb)	15 lb	30 lb
Pepperoni	3¼ cups (16 oz)	16¼ cups (5 lb)	10 lb

1. Brush sheet pans with 1/4 cup oil per pan and set aside.
2. Use a mixer with a dough hook attachment.
3. Pour warm water into mixer bowl. Add Bread and Roll Mix.
4. Blend on low speed* for 1 minute.
5. Stop mixer. Scrape bowl and hook.
6. Blend on medium speed** for 7 - 10 minutes until dough is smooth and cleans sides of the bowl.
7. Cut dough into desired weight, or according to table below, and round into dough balls.
8. Place rounded dough ball on oiled sheet pan.
9. Proof for 45 minutes at **85%** humidity and **95°F** or covered at room temperature for 1 - 2 hours.
10. Gently work dough to fit pan. If dough shrinks back too much, proof longer as needed.
11. Dock dough and top as desired.
12. See below for recommended weights.
13. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
Full sheet pan	3 lb 11 oz Dough 1/4 cup (1.75 oz) Oil 2 cups (16 oz) Pizza Sauce 6 cups (24 oz) Mozzarella Cheese 1½ cup (8 oz) Pepperoni	400°F 7 - 11 minutes	475°F 10 - 14 minutes	20
Half sheet pan	29 oz Dough 2 Tbsp Oil 1 cup (8 oz) Pizza Sauce 3 cups (12 oz) Mozzarella Cheese 3/4 cup (4 oz) Pepperoni	400°F 7 - 11 minutes	475°F 10 - 14 minutes	40

052225-JS

Baking time may vary depending on the oven and oven load.

Learn more at jiffyfoodservice.com | Contact a sales rep at sales@jiffyfoodservice.com | 888.447.2937