

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.

Pizza Dough



Yield: 1045 gm.

Serving: 4 crusts – 261 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharDex 7039	0.11	0.01	3.0	0.29%
Water, 43°C	11.78	0.7	334.0	31.96%
Kosher salt	0.07	0.0	2.0	0.19%
Sugar, granulated	0.49	0.0	14.0	1.34%
Yeast, dry	0.49	0.0	14.0	1.34%
Olive oil	0.99	0.1	28.0	2.68%
Flour, all-purpose	22.93	1.4	650.0	62.20%
Total	36.86	2.3	1045.0	100.00%
Additional flour for kneading				

Method of Preparation:

1. Measure all ingredients ahead of time.
2. In a mixing bowl, add the 43°C water, sugar, yeast and olive oil and mix well. Allow yeast to activate, approximately 5 minutes. The liquid will bubble when the yeast is active.
3. Place the flour into another bowl and add **CharDex 7039** and salt. Whisk to combine and put in mixing bowl. Attach to the tabletop mixer a dough hook attachment.
4. Mix on low speed for approximately 5 minutes or until the dough forms a solid smooth ball.
5. Place the finished dough ball into a lightly oiled bowl.
6. Cover with clear wrap and set aside approximately one hour until the dough has doubled in size. Punch the risen dough down with your fist.
7. Lay the dough down on a lightly dusted worktop. Cut into 261 gm. portions. Form the dough into tight dough balls and allow to rest covered with a towel for one hour.
8. Press down with fingers and roll into a 15 to 20 cm. disk (optional: may use a rolling pin.) Dock the dough with a fork or a dough docker from edge to edge.
9. Coat the top of the dough lightly with olive oil and season with salt & pepper.
10. Pre-heat the oven to 218°C and place the dough disk on a sheet pan or pizza pan and bake for 6 to 8 minutes until lightly browned.

Serving suggestion:

Top with sauce, cheese or any combination of choices.

Research Chef Evaluation of CharDex 7039:

CharDex 7039 provides the distinctive flavors obtained when cooking in a wood-fired oven. The effect simulates a smoke/hearth grill flavor on the pizza dough baked on a baking stone or on a sheet pan in a convection oven.

* Developed by Red Arrow Culinary Specialists