

# Pizza dough

Liquid Sourdough  
Phil Levain



## Easy Levain Intense Flavor Rye

N° 2117

Fruity and tangy, with notes of  
baked fruit

Other applications:  
Country-style bread, special bread



### INGREDIENTS

T55 or T65 flour: 10 kg

Easy Levain Intense Flavor Rye: 1,2 kg

Rapeseed oil: 0,4 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 5,2 to 5,6 L

### Method with 12% dosage

**Base temperature:** 52-54°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 14-16 minutes.  
Spiral: 7-8 minutes.

**Dough temperature:** 24-26°C.

**Scaling:** divide into 1,75 kg dough pieces.

**Preparation:** spread the dough into a 40 x 60 cm greased rimmed baking sheet.

**Final fermentation:** 1h30 at 25°C with 70% humidity.

**Baking:** add the tomato sauce and bake at 260°C in a deck oven for 10 minutes.  
Add the desired toppings and bake until the cheese is melted for about 3-4 minutes.