



# Pesto Sun-Dried Tomato Pizza

Pizza is a very special food product. It's simple to make, very popular, and very profitable. It can be found in every kind of food operation in America.

The Ancient Greeks covered their bread with oils, herbs, and cheese, and the Romans developed a sheet of flour topped with cheese and honey and flavored with bay leaves. Modern pizza originated in Italy as the Neapolitan pie with tomato. In 1889, cheese was added.

Today, pizza is an oven-baked, flat, disc-shaped bread usually topped with tomato sauce with cheese and a selection of meats and produce. Recently, "designer pizzas" have added even more potential to the category, and imagination is important. Take the "Pesto Sun-Dried Tomato Pizza" for example. With Westco Pizza Mix from BakeMark, you too, can be a trend-setter.



**BakeMark product used to make this item:**

Westco Pizza Mix

1. Pour water; then add mix



2. Mix with dough hook



3. Scale dough



4. Round dough into balls



5. Roll out & shape; proof



6. Add toppings; bake



- 1 Add the water and then Westco Pizza Mix to the bowl.
- 2 Mix the dough for 8 minutes in low speed. Low speed is speed 2 on a 4 speed machine.
- 3 Scale into desired weight: Small 10" (12oz), Medium 12" (18 oz), and Large 16" (27 oz).
- 4 Round dough into balls, and coat lightly with oil. Dough can be stored covered and refrigerated up to 24 hours.
- 5 Roll out and shape to desired diameter. Proof at 95°F - 100°F for 45 - 75 minutes until doubled in size.
- 6 Top with pesto, sun-dried tomatoes, and shredded Parmesan cheese. Bake at 400°F for 10 - 15 minutes until crust is golden brown.

**Pesto Sun-Dried Tomato Pizza** ingredients:

- Pesto
- Sun-dried tomatoes
- Shredded Parmesan cheese

For more information, contact your BakeMark Sales Representative, call toll-free 866.232.8575, or visit us on the web at [www.yourbakemark.com](http://www.yourbakemark.com).

