

Perfecting Pizza Dough

Every flavourful, satisfying pizza starts with one essential component: **the dough**. A well-made pizza dough can transform the pizza experience for you and your customers, while a less-than-ideal one can detract from even the most exciting toppings.

Do's:

Ensure Quality Ingredients: The most robust pizza dough begins with high-quality flour, water, yeast, and salt. *(Or you can start with a Buvetti Dough Ball)*

Temperature Matters: The water's temperature impacts the yeast's activity. Too hot, and it could kill the yeast; too cold, and it may not activate properly.

Rest Your Dough: Allowing your dough to rest both before and after shaping facilitates its development and makes it easier to stretch.

Don'ts:

Avoid Overworking: Over-kneading the dough can result in a tough and chewy crust.

Don't Rush Rising Time: Hurrying this step can lead to a crust that's more dense than general customer preferred airy.

Never Roll the Dough: This action can force out the air, yielding a flat and dense crust. Always use your hands to gently stretch the dough.

At Buvetti, we've worked tirelessly to master the creation of our versatile pizza dough. Our commitment is to supply the perfect pizza dough that ensures consistently superior products each time. Forget the guesswork and bid farewell to dough dilemmas.

