



PIZZA BUN DOUGH INGREDIENTS:

• KANTIL flour	600 gr
• Granulated sugar	50 gr
• Instant yeast	10 gr
• Milk powder	20 gr
• Bread improver	3 gr
• Vegetable oil	20 gr
• Salt	12 gr
• Water	300 gr

FILLING INGREDIENTS:

• Smoked beef (sliced)	60 gr
• Mix vegetables	100 gr
• Tomato cause	100 gr
• Chili sauce	50 gr
• Grated mozzarella cheese	100 gr



HOW TO MAKE:

1. Combine KANTIL flour, granulated sugar, instant yeast, improver, and milk powder. Mix well. Add water and vegetable oil, then mix until combined. Lastly, add salt and knead until the dough becomes smooth and elastic.
2. Remove the dough, shape it into a ball, cover with plastic, and let it rest for about 10 minutes.
3. Divide the dough into 80 g portions, shape into balls, and rest again for 10 minutes.
4. Flatten two portions of dough using a rolling pin. Spread tomato sauce and chili sauce, add mixed vegetables and sliced smoked beef, then sprinkle with grated mozzarella cheese.
5. Cover with the second flattened dough.
6. Seal the edges and cut the dough lengthwise into strips.
7. Twist each strip to form a spiral.
8. Place on a baking tray and brush with egg wash (beaten egg).
9. Bake in the oven at approximately 200°C until golden brown. Remove from oven.
10. Ready to serve.

Yields 20 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

