

## 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**

