

Title (en)

METHOD FOR PRODUCING A PIZZA DOUGH BASE

Title (de)

VERFAHREN ZUR HERSTELLUNG EINES PIZZATEIGBODENS

Title (fr)

PROCEDE DE REALISATION D'UN FOND DE PATE DE PIZZA

Publication

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Application

EP 10763210 A 20100805

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Abstract (en)

[origin: WO2011020965A2] In the method for producing a dough base such as a pizza base, a dough roll is pressed hot for a time of between 1 and 4 seconds and at a temperature such that, at the end of pressing, the dough is cooked at the surface and raw inside. The invention also relates to a culinary preparation such as a pizza base (22) or a pizza, which comprises a dough base (22) that may be folded or rolled, the dough being cooked at the surface and raw inside, the preparation optionally comprising a topping.

IPC 8 full level

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