

Panasonic Bread Machine Pizza Dough

Thin Rectangular Pan Pizza (28 × 25 cm)

Dough Timing & Holding

- After the 45-minute Panasonic bread-machine cycle, the dough is fully risen.
- If baking will be delayed (e.g., dough ready at 3:30 pm, bake at 6:00 pm), refrigeration is required.

Procedure:

- 1) Divide dough into 4 equal portions immediately.
- 2) Lightly round each portion (no kneading).
- 3) Lightly oil each piece.
- 4) Wrap airtight and refrigerate immediately.

Before baking:

- Remove one portion 30–45 minutes before shaping.
- Keep loosely covered at room temperature.
- Dough should be cool, relaxed, and not puffy.

Pan Preparation (28 × 25 cm Metal Pan)

- Recommended: oil only (no クッキングシート).
- Use ½–1 tsp (2–4 g) oil total.
- Brush or wipe into a thin, even film.
- Optional: light dusting of flour or semolina after oiling.

Avoid parchment unless the pan is unreliable or prone to sticking, as it reduces bottom browning.

Thin-Crust Stretch Method (Rectangular Pan)

- 1) Pre-flatten on counter:
 - Lightly flour surface.
 - Gently press dough into a rough rectangle (8–10 mm thick).
- 2) Rest dough:
 - Cover and rest 5 minutes to relax gluten.
- 3) Transfer to pan:
 - Place dough in center of oiled pan
4. Corner-first pressing:
 - Using lightly oiled fingertips, press outward from the center.
 - Reach corners first, then fill sides.
 - Keep dough flat; do not pull up the sides
5. Two-stage stretch (if dough resists):
 - Stop, cover, rest 5–8 minutes, then continue.
6. Final thickness:
 - 3–4 mm overall.
 - Slightly thicker edges are fine.



Docking & Topping

- Dock dough thoroughly with a fork (especially center).
- Optional: leave 1 cm border undocked for a slight rim.
- Brush lightly with olive oil; optional pinch of salt.
- Apply sauce thinly, then toppings, cheese last.

Baking

- Oven: fully preheated **180–200°C**.
- Rack: lower-middle.
- Bake time: **14–16 minutes**.
- If bottom needs more color, move pan down one rack for final 3–4 minutes.