



ALLIED PINNACLE

Pinsa & Pizza

Everyone loves a pizza, and now diners are also embracing pinsa – the Roman-style, oval-shaped flatbread.

This lighter, crispier alternative to traditional pizza is easy to prepare, and has just as many options for delicious toppings.

Reasons to celebrate

- Game day
- Pub Trivia/Shared Platters
- Cheese Pizza Day 5 Sept
- Pepperoni Pizza Day 20 Sept



FIG & PROSCIUTTO PINSA WITH HOT HONEY



Make a lighter pizza dough using a mixture of four parts Pizza Flour to one part Rice Flour. Stretch into a thin oval shape and scatter with shredded mozzarella. Bake until golden and crispy with bubbling cheese, then top with sliced figs and prosciutto slices. Drizzle with honey infused with chilli and top with fresh basil and thyme leaves.

PINSA BIANCA



Top prepared pinza dough made with a blend of Pizza Flour and Perfection flour with finely sliced potatoes, rosemary, olive oil and sea salt. Bake until golden and top with grated Parmesan or optional truffle oil for an aromatic touch.

DEEP PAN PEPPERONI & CHILLI PIZZA



A crowd favourite indulgent deep pan pizza topped with pepperoni and a kick of chilli. Simply prepare a thick pillowy pizza base using AM Pizza Mix Deep Pan and load with stretchy mozzarella and crisp-edged pepperoni cups and a sprinkle of hot chilli.

WHAT YOU NEED

AM Pizza Flour

12.5kg
50100201

A high quality flour perfect for the preparation of pizzas.



AM Pizza Mix Deep Pan

12.5kg MB
50026698

A blend of selected ingredients to help create classic deep pan style pizzas - light and fluffy with a crispy golden base.



AM Flour Perfection

12.5kg
50026732

A high quality all purpose baker's flour made from premium Australian wheat offering reliable strength and balanced protein levels





ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM PIZZA FLOUR
12.5KG
50100201

A high quality flour perfect for the preparation of pizzas.



PINZA & PIZZA

PINSA ROAST TOMATO, CHEESE & BASIL OIL



YIELDS
50

INGREDIENTS:

Stage 1 Dough

- 4kg **AM Pizza Flour 12.5kg 50100201**
- 500g **AM Flour Perfection 12.5kg 50026732**
- 90g Fine salt
- 10g **Yeast Instant Dry Rekord 1125 20x500G 60049635**
- 3.5l Ice-cold water (70% hydration, variable)
- 150ml Extra virgin olive oil

Stage 2 Topping

- 1kg Cherry tomatoes, halved and slow-roasted with olive oil, garlic and salt
- 1.2kg Grated Cheese (eg Mozzarella, tasty, Parmesan)
- 80ml Basil oil (blended basil, olive oil, pinch salt)
- 100ml Balsamic vinegar

METHOD:

1. Stage 1 – Dough: Mix **AM Pizza Flour** and **AM Flour Perfection** Flour with salt in spiral mixer on 1st speed 1min. Add **Yeast** and ice-cold water gradually — mix 2nd speed 10–12min. Dough will be very wet and sticky.
2. Drizzle in olive oil with mixer running. Mix 2min further until dough pulls cleanly from the bowl. Cover and cold-ferment in the fridge for 24–48hrs.
3. Remove dough from fridge. With well-oiled hands, gently portion into 10 × 450g pieces. Shape by stretching into ovals approximately 30 × 18cm on oiled baking paper. Do not use a rolling pin.
4. Rest shaped pinza at room temperature 45–60min until lightly puffed. Dimple the surface gently with fingertips. Drizzle with olive oil.
5. Bake plain (no toppings yet) at 260°C for 8min until pale gold and crisp underneath. The base should blister and bubble.
6. Stage 2 – Topping: scatter roasted cherry tomatoes across each base (100g per pinza), mozzarella (120g). Return to oven 4–6min until tomatoes are caramelised and cheese is golden brown
7. Drizzle basil oil. Serve whole, or cut into 5 portions. Holds well cold 4-6 hours.

PINSA BIANCA – POTATO, ROSEMARY AND TRUFFLE OIL



YIELDS
50

INGREDIENTS:

Stage 1 Dough

4kg	AM Pizza Flour 12.5kg 50100201
500g	AM Flour Perfection 12.5kg 50026732
90g	Fine salt
10g	Yeast Instant Dry Rekord 1125 20x500G 60049635
3.5l	Ice-cold water (70% hydration, variable)
150ml	Extra virgin olive oil

Stage 2 Topping

1.5kg	Desiree potatoes, very thinly sliced (2mm) on a mandoline
40g	Fresh rosemary, leaves stripped
25g	Flaked sea salt
80ml	Extra virgin olive oil (for potato and base)
50ml	Truffle oil (optional)
150g	Parmesan or pecorino, finely grated (post-bake)

METHOD:

1. Stage 1 – Dough: Mix **AM Pizza Flour** and **AM Flour Perfection Flour** with salt in spiral mixer on 1st speed 1min. Add **Yeast** and ice-cold water gradually – mix 2nd speed 10–12min. Dough will be very wet and sticky.
2. Drizzle in olive oil with mixer running. Mix 2min further until dough pulls cleanly from the bowl. Cover and cold-ferment in the fridge for 24–48hrs.
3. Remove dough from fridge. With well-oiled hands, gently portion into 10 × 450g pieces. Shape by stretching into ovals approximately 30 × 18cm on oiled baking paper. Do not use a rolling pin.
4. Rest shaped pinza at room temperature 45–60min until lightly puffed. Dimple the surface gently with fingertips. Drizzle with olive oil.
5. Stage 2 – Topping: Slice potatoes to 2mm using a mandoline, toss with olive oil, pinch salt and half the rosemary. Lay potato slices overlapping in concentric rows (approximately 150g potato per pinza). Press remaining rosemary, sprinkle with salt and drizzle with olive oil.
6. Bake at 260°C for 8min until pale gold and crisp and potato is cooked. The base and edges should blister and bubble.
7. Remove from oven and drizzle with truffle oil, and top with Parmesan. Cool 3min and cut each pinza into 5 portions.

DEEP PAN PEPPERONI & CHILLI PIZZA



YIELDS
50

INGREDIENTS:

Stage 1 Dough

5kg	AM Pizza Mix Deep Pan 12.5kg MB 50026698
40g	Yeast Instant Dry Rekord 1125 20x500G 60049635
3l	Water (tepid)
100ml	Canola oil, plus extra for tins

Stage 2 Topping

1.8kg	Tomato passata, seasoned with garlic and oregano
2.5kg	Shredded mozzarella
1.2kg	Pepperoni slices
20g	Dried chilli flakes

METHOD:

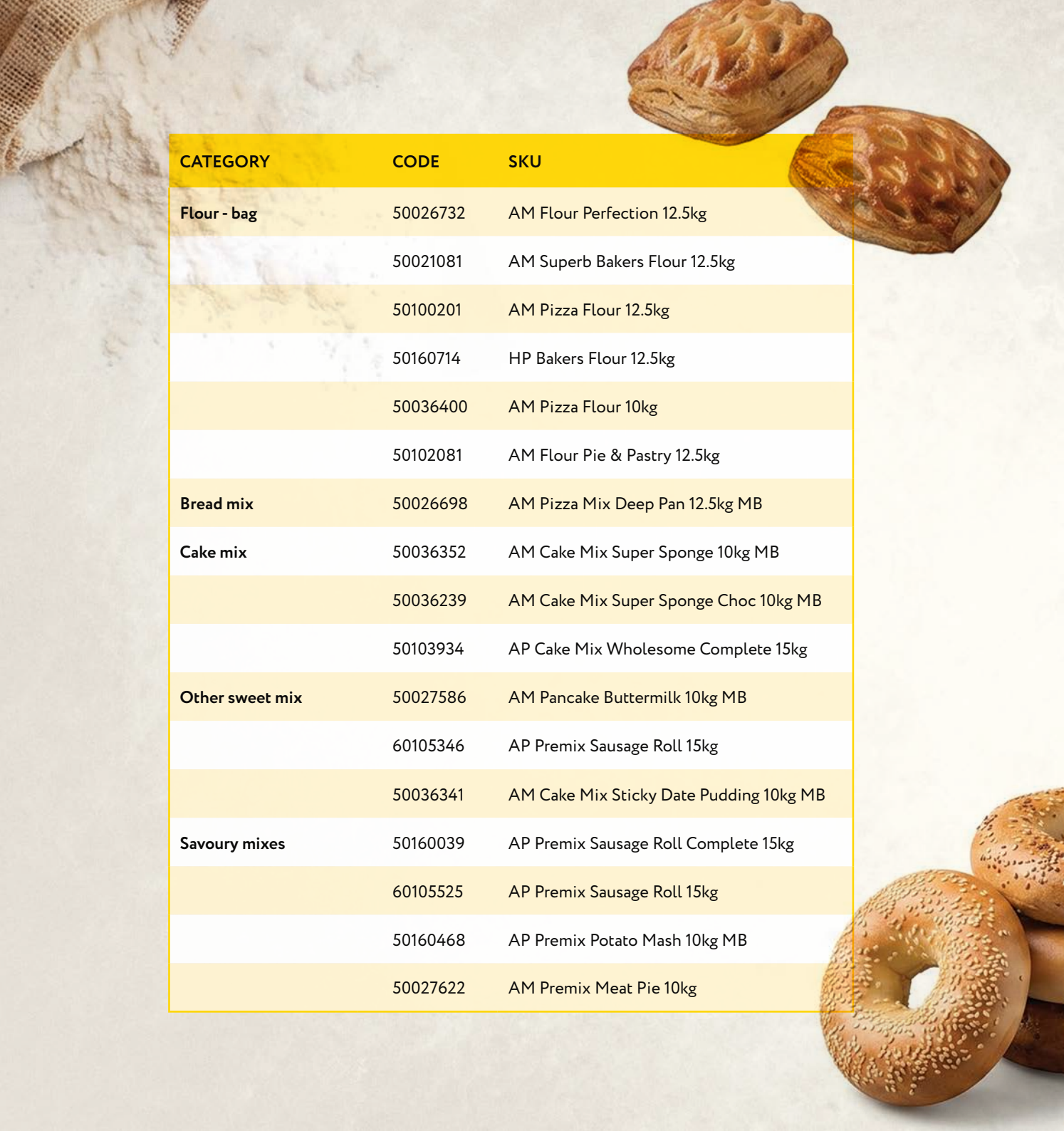
1. Stage 1 – Dough: Combine **AM Pizza Mix Deep Pan** and **Yeast** in spiral mixer. Add tepid water and oil. Mix 1st speed 3min, then 2nd speed 8min until soft and well developed. Dough temp 27–29°C. Rest covered 15min, then divide into 10 × 800g pieces.
2. Generously oil ten deep 400 × 300mm pans. Press each dough piece to fill the pan, pushing into corners. Rest uncovered 20min until slightly puffy.
3. Spread 180g seasoned tomato passata per pan, leaving a 1.5cm border. Top generously with 250g mozzarella.
4. Lay pepperoni slices in a single overlapping layer across the full surface – 120g per pan. Scatter chilli flakes if using.
5. Bake at 220°C for 20–24min until base is deep golden underneath, cheese is bubbling and pepperoni edges are crisp and cupped.
6. Rest in pan 5min. Run a palette knife around edges, turn out and cut each pan into 5 thick rectangular portions.



ALLIED PINNACLE

*Be
Inspired*

ALLIED PINNACLE HAS ALL YOU
NEED TO MAKE ANY OF THE
EXCITING **CROWD FAVOURITES,**
PINSA & PIZZA OR CLASSIC
COMFORT RECIPES, AND MORE!
TRY SOME OF THESE DELICIOUS
INGREDIENTS LISTED HERE.



CATEGORY	CODE	SKU
Flour - bag	50026732	AM Flour Perfection 12.5kg
	50021081	AM Superb Bakers Flour 12.5kg
	50100201	AM Pizza Flour 12.5kg
	50160714	HP Bakers Flour 12.5kg
	50036400	AM Pizza Flour 10kg
	50102081	AM Flour Pie & Pastry 12.5kg
Bread mix	50026698	AM Pizza Mix Deep Pan 12.5kg MB
Cake mix	50036352	AM Cake Mix Super Sponge 10kg MB
	50036239	AM Cake Mix Super Sponge Choc 10kg MB
	50103934	AP Cake Mix Wholesome Complete 15kg
Other sweet mix	50027586	AM Pancake Buttermilk 10kg MB
	60105346	AP Premix Sausage Roll 15kg
	50036341	AM Cake Mix Sticky Date Pudding 10kg MB
Savoury mixes	50160039	AP Premix Sausage Roll Complete 15kg
	60105525	AP Premix Sausage Roll 15kg
	50160468	AP Premix Potato Mash 10kg MB
	50027622	AM Premix Meat Pie 10kg



CATEGORY	CODE	SKU
Savoury mixes	50160764	AP Mix Meat Pie 15kg
	50160763	AP Mix Meat Pie No MSG 15kg
	50160038	Le Bon Premix Meat Pie 15kg
	50160162	AP Seasoning Meat Pie Deluxe 15kg
	50160766	AP Seasoning Steak Pie 15kg
	60105480	AP Flavour Meat Pie 07.1075 5Ltr
	60105797	AP Meat Pie Gel 15kg
Bagels	50110766	NYB Bagel Cheese Baked 16x120g
Croissants	50106601	Croissant Large 100x85g MB
Sweet danish	50111810	TPH Danish 4 Variety Pk FTO 120x30g
	50111811	TPH Danish 4 Variety Pk FTO 92x45g
	50112021	Danish Square 120X100g
	50111858	Danish Square Blank 130x90g
	50160692	Strudel Apricot FTO 120 x 30g
	50112111	Danish Apple Mini FTO 150x42g MB
	50110073	Danish Lattice Mixed RTB 56x130g
	50106550	Danish Lace Blueberry RTP 36x130g

CATEGORY	CODE	SKU
Sweet danish	50106548	Danish Lace Apple & Sultana 36x130g
	50106551	Danish Lace Custard 36x130g
	50106549	Danish Lace Apricot 36x130g
	50112110	Danish Vanilla Mini FTO 150x42g MB
Savoury pastry	50106612	Sausage Roll 70x145g
	50106616	Gourmet Roll Italian 50x200g
	50107768	Pizza Rope 80x85g
	50106617	Gourmet Roll Spinach & Ricotta 50x200g
Blank pastry	50106615	Gourmet Roll Vegetable 50x200g
	60160956	Ready Bake Pastry Shell Savoury Pie Bottom 180x102mm
	60160954	Ready Bake Pastry Puff Pie Top 180x120mm
Fondants, icings	50105409	AP Fondant White Extra Soft 15kg
Fillings & jams	50106380	AP Filling Blueberry 15kg
	50106374	AP Filling Caramel 5kg
Yeast	60049635	Yeast Instant Dry Rekord 1125 20x500g
Kularomes	50105497	AP Kularome Chocolate 1Ltr
Herbs and spices	60105661	Spice Mixed 1kg

