

Speed Scratch Pizza

TRAINING GUIDE

Using 16-inch, Whole Grain Rich, Sheeted Dough

Day of Service

- Preheat oven according to Baking Tips section below.
- Spray dough with pan release.
- Allow panned dough to sit (temper) at room temperature until desired thickness.
- Dock dough with pizza docker (roller style preferred).
- Using 6 oz spoodle, pour pizza sauce in center of dough and work toward the edges in a circular motion.
To prevent burning, leave ¼ to ½ inch dough edge without sauce.
- Add cheese and other toppings according to recipe – see Preparation Tips.
- Where necessary, return pies to refrigerator for holding to prevent further dough rising.
- Batch cook as needed for best pizza quality and flavor.
- Unbaked pies may be cooked the following day.
- Follow recipe or cooking instructions in Baking Tips section below.

Day Ahead

- Spray pan/screen with pan release.
- Pan frozen dough sheet/one per pan.
- Spray or brush dough with oil, cover with plastic wrap or use Bun Pan Rack (speed rack) cover; place in refrigerator to thaw (maximum 3 days). Note: One dough per pan ONLY; do not stack dough on a sheet pan with parchment paper in between the dough.
- If product is cracked, pinch dough back together after thawing.

Using 16-inch, Whole Grain Rich, Rise in the Oven Crust

- Spray pan/screen with pan release.
- Place frozen crust on pan.
- If decorative, crimped edge is desired, allow dough to thaw slightly.
- For thicker crust, allow dough to sit at room temperature (temper) for 30 to 45 minutes.
- Using 6 oz spoodle, pour pizza sauce in center of dough and work toward the edges in a circular motion.
To prevent burning, leave ¼ to ½ inch dough edge without sauce.
- Add cheese and other toppings according to recipe – see Preparation Tips.
- Batch cook as needed for best pizza quality and flavor.
- Covered, unbaked pies may be cooked the following day.
- Follow recipe or cooking instructions in Baking Tips section below.

Using 16-inch, Whole Grain Rich, Parbaked Crust

- Spray pan/screen with pan release.
- Place frozen parbaked crust on pan; thawing not required.
- Using 6 oz spoodle, pour pizza sauce in center of dough and work toward the edges in a circular motion.
To prevent burning, leave ¼ to ½ inch dough edge without sauce.
- Add cheese and other toppings according to recipe – see Preparation Tips.
- Batch cook as needed for best pizza quality and flavor.
- Covered, unbaked pies may be cooked the following day.
- Follow recipe or cooking instructions in Baking Tips section below.

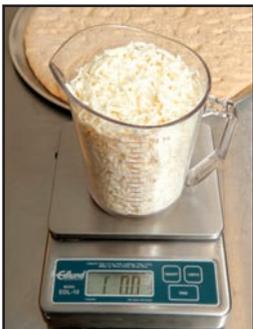
Baking Tips

Type of Oven	Sheeted Dough	Rise in the Oven	Parbaked
Convection	375°F for 7 to 10 min	375°F for 7 to 10 min	375°F for 6 to 9 min
Conveyor	500°F for 3½ to 5½ min	500°F for 5 to 6 min	500°F for 3 to 5 min
Deck	500°F for 8 to 11 min	500°F for 8 to 11 min	500°F for 7 to 9 min

Cheese should be melted, not brown after baking.



Preparation Tips



Measure carefully

Remember, volume measure and product weight are not the same. To make sure you are adding the right amount of cheese every time with your measure, place the measuring container on the scale; tare to zero then weigh the amount of cheese needed per pie. To help clearly see the line of measure, use a permanent marker to create a very visible line that marks the correct measure of the weight of the cheese.



Quick cheese placement

Use assembly line production method. Empty the container of cheese over the pie, then use freshly gloved hands to spread; this avoids the time-consuming practice of sprinkling cheese around the pie.



Easy toppings

For thirty slices of pepperoni, place 15 on outer edge, 10 in the middle and 5 in the center. Keep pepperoni cold to prevent slices from sticking and slowing down production.

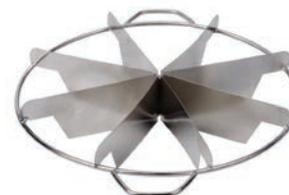
Cutting Tips

Allow baked pizza pie to rest for ~1 to 3 minutes prior to cutting into 8 or 10 wedges.

Two options for getting equal portions – Cutting board or pie marker. Pie markers break easily, don't press down too hard.



Another option for cutting is to use the Rocking Pizza Cutter or the 8" or 10" Wedge Pie Cutter.



For More Information go to RethinkPizza.org

