Instruction Sheet for:
Item #’s 503, 504, 532, 539, 565, & 566
Pizza Dough Shell (16” Pizza)

DOUGH PREPARATION
1. Place the frozen dough shell in an oiled pan or on a
   screen, (pan spray works great) with the flour-side
   face down. Slide the pan/screen into the bag the
dough flat came in and place in cooler to thaw
   (preferably overnight).
2. Remove the bag and, for an extra raised crust finish,
twist or braid the edges of the dough. (make sure to
   not press down on the dough when using a screen)

TOPPINGS
1. Sauce- Spread one (8-ounce) ladle of sauce, starting
   at the center and work towards the edges, stopping
   about a half inch from the edges.
2. Cheese- Starting at the outside edge and working in,
   spread 10 ounces (2 cups) of shredded mozzarella
   evenly over the pizza.
3. Pepperoni (optional)- Evenly place the pieces in a
   pattern of 4 per slice.
   • Each pizza should use 32 pieces.

PROOF & BAKE
✓ Proofing- Proofing allows the dough to rise to your
   specifications. This can be done by letting the dough
   sit at room temperature for 15-30 minutes depending
   on room temp (*wheat products will need to proof
   longer). Placing the pizza on top of the oven will
decrease the proofing time.
1. Baking- Your Delorio’s technician will help to
determine the time and temperature that produces the
best results. As a guide, bake the pizza in a pre-
heated oven at 450°F for about six minutes or until
the bottom of the crust is golden-brown.

CUTTING & SERVING
1. After removing pizza from oven, allow it to set for 2-
   3 minutes before cutting or toppings will be apt to
slide off.
✓ If using a pan with a lip, gently slide the pizza onto a
  flat cutting or serving tray.
✓ If a whole pizza is being purchased, slide the pizza
  into the pizza box before cutting.
2. Cut the pizza into 8 (left) or 6 (right) equal slices as
   shown.
   Place in pizza warmer or display.

For a basic 16” Pizza you will need…

1- 16” Pizza Pan
1- Delorio’s Dough Flat
8oz of Sauce
8-10oz of Mozzarella
Pan Release Spray

PORTION CONTROLS FOR 16” PIZZA

<table>
<thead>
<tr>
<th>Portion</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauce</td>
<td>8 ounces</td>
<td>Pineapple Chunks</td>
</tr>
<tr>
<td>Mozzarella</td>
<td>8-10oz</td>
<td>Ham (Diced)</td>
</tr>
<tr>
<td>Romano Cheese</td>
<td>½ ounce</td>
<td>Bacon</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>32 pieces</td>
<td>Tomatoes</td>
</tr>
<tr>
<td>Sausage</td>
<td>6 ounces</td>
<td>Onions</td>
</tr>
<tr>
<td>Olives</td>
<td>½ cup</td>
<td>Peppers</td>
</tr>
</tbody>
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