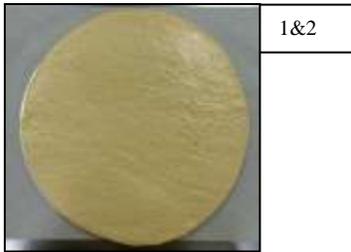


Instruction Sheet for: Item #'s 503, 504, 532, 539, 565, & 566 Pizza Dough Shell (16" Pizza)



1&2

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.



1&2



3



1

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 DeIorio'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° for about six minutes or until the bottom of the crust is golden-brown.



1&2



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- DeIorio's Dough Flat
- 8oz of Sauce
- 8-10oz of Mozzarella
- Pan Release Spray

PORTION CONTROLS FOR 16" PIZZA

Sauce	8 ounces	Pineapple Chunks	24 pieces
Mozzarella	8-10oz	Ham (Diced)	4 ounces
Romano Cheese	½ ounce	Bacon	4 ounces
Pepperoni	32 pieces	Tomatoes	8 ounces
Sausage	6 ounces	Onions	½ cup
Olives	½ cup	Peppers	½ cup

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