



Instruction Sheet for: Item #'s 2226, 2716, & 2766 16" Par Baked Pizza Shell



DOUGH PREPARATION

1. Place the Par Baked Shell in an oiled pan or pizza screen (pan spray works great).

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.

BAKING

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^o for about five and a half 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 equal slices as shown. Place in pizza warmer or display.

For a basic 16" Pizza you will need...

- 1- 16" Pizza Pan/Screen
- 1- DeIorio's Par Baked Shell
- 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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