

Instruction Sheet for: Item #'s 500 & 530 5oz Dough Shell (7" Pizza)

DOUGH PREPARATION

1. Place the *frozen* dough shell in an oiled pan, (pan spray works great) with the flour-side face down. Place the pan in cooler or let stand until thawed.
2. Evenly press out the *thawed* dough from the center to the edges of the pan with your hands.

TOPPINGS

1. *Sauce*- Spread two ounces of sauce, starting at the center and work towards the edges, stopping about a quarter inch from the edges.
2. *Cheese*- Starting at the outside edge and working in, spread 2 ounces of shredded mozzarella evenly over the pizza.
3. *Pepperoni (optional)*- Evenly place eight pieces on top of the sauce and cheese.

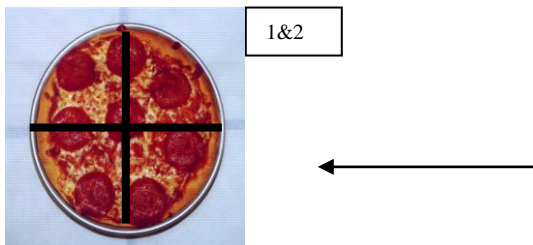
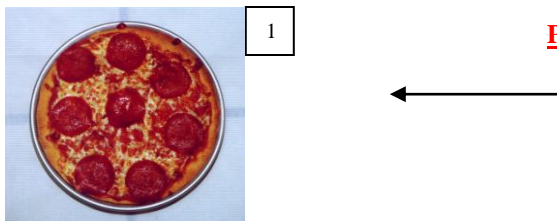
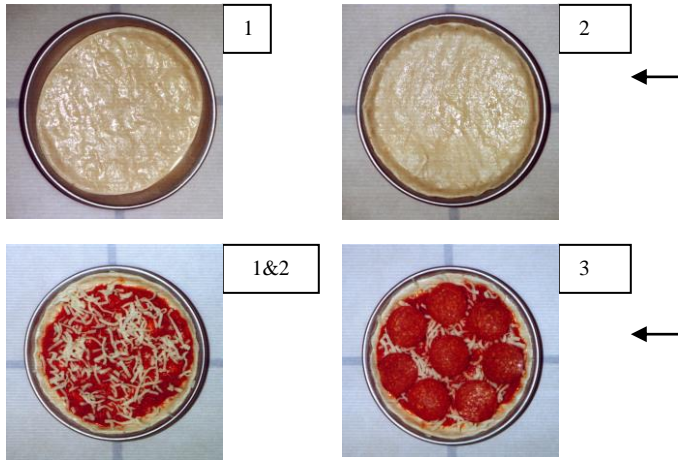
PROOF & BAKE

- ✓ *Proofing*- Proofing allows the dough to rise to your specifications. This can be done by letting the dough sit at room temperature for 10-20 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 425° for about 6^{1/2} 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.

Slide the pizza into the pizza box before cutting.
Cut the pizza into 4 equal pieces.
Place in pizza warmer or display.



For a basic 7" Pizza you will need...

- 1- 7" Pizza Pan
- 1- 5 oz Dough Shell
- 2 Ounces of Sauce
- 2 Ounces of Mozzarella
- Pan Release Spray

PORTION CONTROLS FOR 7" PIZZA

Sauce	2 ounces	Pineapple Chunks	4 pieces
Mozzarella	2 ounces	Ham (Diced)	1 ounce
Romano Cheese	1 tsp.	Bacon	2 ounces
Pepperoni	8 pieces	Tomatoes	2 ounces
Sausage	2 ounces	Onions	2 ounces
Olives	2 tbsp.	Peppers	2 ounces

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