



We're Passionate About Pizza!

Dough Handling: Frozen

Keep frozen for 6 months
10-12 Hours to thaw

Dough Handling: Refrigerated

Keep refrigerated for 5 Days
1-2 Hours to get to room temp

Let dough come to room temperature before using/stretching

16" Thin Crust Pizza

Put small amount of flour on dough (Makes less sticky)
Flatten and stretch dough
Spread 8 oz Sauce (within 1/2 of edge)
Add desired amount of Cheese on top of dough
(starting from outside edge of pizza)
Add toppings as desired
Preheat oven 450°
Bake 13-15 minutes (until crust and cheese starts to brown)

12" or 14" Thick Crust Pizza

Stretch Dough Place on oiled pan
For deep dish pull sides up towards top of pan
For Thicker Crust cover pan with towel or plastic wrap
Let dough rise for 1-2 hours remove towel or wrap
Spread Sauce, Cheese, or optional toppings
Bake 450° oven (12-15 Minutes)

Grilled Pizza (set grill to medium heat)

Stretch Dough onto bottom (flip side) of pan
(use 12", 14" or 12" x 16" pan)
Flip dough directly on to hot grill
Cook 1 minute (until grill marks cooked into dough)
Flip dough over (cook 30 - 40 seconds)
Remove dough from Grill, place in pan
Spread Sauce, Cheese, optional toppings
Place Pan on Grill for 6-8 minutes (until cheese melts)

Breakfast Pizza

Stretch dough onto oiled pan
Place thin layer of cheese along edge of dough
Place small golf ball size of cheese in center
Beat 4 raw eggs * Pour on to dough
(between the edge and center)
Spread Bacon, Ham, (any preferred topping used in omelet)
Sprinkle small amount of cheese
Bake 450° oven (13-15 minutes)

Calzone

Stretch dough into 10" or 12" oiled pan
Spread sauce, cheese, and toppings onto bottom half of dough
Pull top half of dough over filled half
Press down on edges to seal dough along the edge of the pan
Brush olive oil or egg wash on top of calzone
Sprinkle seeds or seasonings (if desired)
Cut 3 small 1 inch slits on top of Calzone
Bake 450° oven (Bake for 16-18 minutes)

Stromboli

Stretch dough to rectangle shape 12" - 14" long
Place toppings, cheese, oil, or sauce on bottom half of dough
Pull top half over filled dough
Press down on long edges of dough and seal
Do not seal ends
Placed on appropriate sized oiled pan
Brush on olive oil, egg wash, seeds or seasoning if desired
Cut 6 small 1" slits on top of Stromboli
Bake 450° oven (13 - 15 minutes)

Focaccia Bread

Stretch dough to edge of oiled rectangle shaped pan(17"x12")
Poke holes in dough with a fork
Brush olive oil and minced garlic across dough
Sprinkle basil, oregano, pepper, any preferred seasoning
Sprinkle parmesan or Romano cheese
Add toppings and cheese as desired
Bake 450° oven (16 -18 minutes)

Garlic Knots or Garlic Sticks

Stretch dough evenly into rectangle shape
Cut dough into 10 equal sized strips
Place each strip or knot on to oiled pan
Mix 1/4 cup olive oil, 2 Tbl minced garlic,
1/2 tsp basil, 2 Tbl grated cheese.
Brush mixture on sticks or knots (reserve portion of mixture)
Bake 450° oven (16-18 minutes)
Remove from oven, while hot brush mix on top knots/sticks

Italian Bread Rolls

Stretch dough evenly into rectangle shapes
Place each strip onto oiled pan
Allow to rise 1-3 hours remove cover
Cut dough into 4 equal sized strips
Brush olive oil and cover dough
Bake 450° oven (18-20 minutes)