

# BAKING INSTRUCTIONS – Food Service

## It all starts with the dough

With a few simple tricks you can create a system in your kitchen to thaw, prepare and create great tasting pizzas, maximising efficiencies, saving labour and equipment costs and eliminating wastage.

- **Thaw the dough in fridge overnight**
- **Invest in dough proof tubs and pizza screens**
- **Allow the dough to double in size and reach room temperature before stretching**
- **Bake the pizza hot and fast (at least 250°C)**

## Why kitchens across Australia love our dough...

- ✓ **Consistent, authentic tasting pizza every time**
- ✓ **Maximise kitchen efficiencies**
- ✓ **Highest quality Ingredients**
- ✓ **High protein Australian wheat flour**
- ✓ **Easy to manage in a busy commercial setting**
- ✓ **Used by all skill levels within kitchen**
- ✓ **Bake in a wide range of commercial ovens**
- ✓ **Precise portioning - reducing wastage**
- ✓ **Long Shelf life**

## PREPARATION METHODS

### DOUGH DISCS & BALLS

A Napolese style base with a light, fluffy texture and the perfect amount of crunch. Consistent, easy to use, versatile and no wastage. Stretch to your preferred thickness or shape. Use your hands for a blistery, bubbly base. Use a roller or rolling pin for a thin and crispy style.

#### DOUGH PREPERATION:

##### 1. THAW

Thaw and proof dough in an airtight container at room temperature for 6-8 hours. Alternatively, thaw the dough overnight in the refrigerator, with an additional 2-3 hours at room temperature prior to service.

##### 2. STRETCH

Hand stretch the dough once it is 1.5 times in size and reached room temperature.

##### 3. TOP

Keep the toppings simple

##### 4. BAKE

Bake at 300°C for 3 minutes\*. (Bake time based on a conveyor pizza oven).

❄️ Shelf life frozen: 24 months – 18°C  
Shelf life thawed: 3 days 0 – 4°C



watch  
our dough  
PREP video



### PAR-BAKED PIZZA BASES

Par-baked for your convenience using the same recipe as our dough discs. Hand-stretched and stone-baked. Thinner and crispier result compared to the dough.

#### HOW TO PREPARE:

##### NO NEED TO THAW

##### 1. TOP

Keep the toppings simple

##### 2. BAKE

Bake at 300°C for 3 minutes until crust is brown and toppings are cooked\*.

❄️ Shelf life frozen: 24 months – 18°C  
Shelf life thawed: 3 days 0 – 4°C



Hand-  
STRETCHED  
& STONE-  
Baked

**n** Baking times vary depending on oven and toppings. Baking times stated above are for standard combi or conveyor ovens. Minimum temperature recommended is 250°C.