



**THE
★ GREAT ★
AMERICAN**

**Pizza Crust Mix &
Pizza Sauce Spice Mix**

Easy Mixes to Make



Pizza Blends™
CUSTOM FLOUR BLENDS



THE ★ GREAT ★ AMERICAN

Thin Crust Pizza

Procedures

Mixing and Rolling (With Yeast)

1. Pour contents of bag (24 lbs.) into mixing bowl.
2. Add 10 lbs. water at 80° F.
3. Mix on low speed for 6 minutes.
4. Check dough temperature: it should be 80-85 degrees for best results. Adjust water temperature as necessary.
5. Place dough in poly bag in container and seal.
6. Store dough at 35-40° F for at least 12 hours and not more than 48 hours before use.
7. After retarding in the cooler, remove and cut into 4 pound pieces. Form into a rectangle 1" thick. Run through dough roller.
8. Weigh 2 pounds of scrap dough, run through dough roller.
9. Place rolled scrap on top of fresh dough and fold into thirds.
10. Run dough through the dough roller approximately 3 times and fold into thirds again.
11. Run dough through the dough roller approximately 3 more times and fold into four layers (*book fold*).
12. Run dough through the dough roller and reduce the thickness to approximately 1/8" thick.
13. Using a metal template cut the dough to desired diameter and save the scrap for the next roll.

Thick & Pan Crust Pizza

Procedures

Mixing and Rolling (With Yeast)

1. Pour contents of bag (24 lbs.) into mixing bowl.
2. Add 12 lbs. water at 80° F.
3. Mix on low speed for 8 minutes.
4. Check dough temperatures: it should be 80-85°F for best results. Adjust water temperature as necessary.
5. Form dough balls of desired weights.
6. Put a light coating of vegetable oil on dough balls, place into tubs and store under refrigeration 35-40°F until ready to use (*up to 24 hours*).
7. Roll to desired diameter for small, medium or large – thickness should be 3/8". Place in pans ("*pan*") or on screen ("*thick*"): cover and put into proof box set at 95-100° F dry heat for 45 minutes to 1 hour 15 minutes or cover and let raise at room temperature until double in size (*1-3 hours*).
8. When fully proofed cover and put into refrigeration. Hold up to 24 hours after refrigeration.

Pizza Sauce Spice Mix

Procedures

1. Add contents of pkg. (4-oz.) to 1 - #10 tin (103-oz.) tomato sauce.
2. Hold in refrigerator for at least 4 hrs., but not more than 96 hrs.

★ **Ingredients:** Enriched Bleached Wheat Flour (*Wheat Flour, Malted Barley Flour, Niacin, Iron as Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid*), Soybean Oil, Salt, Sugar, Contains Less Than 2% Calcium Sulfate, Corn Starch, Dextrose, Monocalcium Phosphate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Soy Flour, Whey (*Milk*), Yeast, Yellow Corn Flour.