## Instruction Sheet for: Item \#'s 518, 520, 529, 584 Half Sheet Dough Shell

## DOUGH PREPARATION

1. Place the frozen dough shell in an oiled pan, (pan spray works great) with the flour-side face down. Slide the pan into the bag the dough shell came in and place in cooler to thaw (preferably overnight).
2. Remove the bag and evenly press out the thawed dough to the edges of the pan with your hands.

## 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 slices.

- Each pizza should use 32 slices.


## PROOF \& BAKE

$\checkmark$ Proofing-Proofing allows the dough to rise to your specifications. This can be done by letting the dough sit at room temperature for 15-30 minutes (depending on room temp.). Placing the pizza on top of the oven will decrease the proofing time.

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 preheated oven at $450^{\circ}$ for about ten minutes or until the bottom of the crust is golden-brown.

## CUTTING \& SERVING

1. After removing pizza from oven, allow it to set for 23 minutes before cutting or toppings will be apt to slide off.
$\checkmark$ If using a pan with a lip, gently slide the pizza onto a flat cutting or serving tray.
$\checkmark$ If a whole pizza is being purchased, slide the pizza into the pizza box before cutting.
2. Cut the pizza into 12 equal slices as shown. Place in pizza warmer or display.

| PORTION CONTROLS FOR 16" PIZZA |  |  |  |
| :--- | :--- | :--- | :--- |
| Sauce 8 ounces Pineapple Chunks 24 pieces |  |  |  |
| Mozzarella | 2 cups | Ham (Diced) | 4 ounces |
| Romano Cheese | $1 / 2$ ounce | Bacon | 4 ounces |
| Pepperoni | 32 pieces | Tomatoes | 8 ounces |
| Sausage | 6 ounces | Onions | $1 / 2$ cup |
| Olives | $1 / 2$ cup | Peppers | $1 / 2$ cup |
|  |  |  |  |

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