

Dough pucks: how to make pizza.



Preparation

Sprinkle a little flour or semolina in the bottom of a lidded tray and evenly space required dough pieces.



Defrost, Rest & Proofing

Defrost in a chiller for 18 hours (1°C – 5°C). Then move the defrosted dough pucks into an ambient temperature and use between 2 to 6 hours.



Shaping the dough puck

Tuck the corners of the dough puck underneath and lightly round to help achieve a round pizza.



Shaping the pizza

Place the dough piece onto a layer of flour or semolina on the work bench. Using a rolling pin or your hands stretch the dough to the desired shape.



Topping

Add sauce, cheese and toppings as required. Top Tip! Putting too much topping on a pizza will lead to a soggy pizza.



Baking

Bake the pizza for 3-4 minutes @ 300°C. Baking times depend on the ovens being used. For best results use a high oven temperature.

