



Pizza Tips & Tricks

CONDITIONERS

- PZ-44 will improve dough extensibility (making it easier to stretch) for hand-tossed pizza and will speed up proof time before and after sheeting to give your pizza crust a more open grain.
- Diastatic malt flour will aid in extensibility and add a flavor that gives sweetness. Crust color will be browner.
- Non-diastatic malt flour adds a sweet flavor, improves crust color and adds to crispness of crust.
- S-500 BLUE improves shelf life in refrigerated and frozen pizza doughs.
- Semolina and rice flours will add stability to pizza slices and add to crust crispiness.

FLAVOR IMPROVERS

- Adding garlic, onion, Italian seasonings, pepper, etc. will add flavors, but you must be careful because too much will reduce yeast activity.
- Increased yeast levels will improve flavor and will accelerate proofing and increase blisters on crust in oven.
- Nonfat dry milk adds a sweet taste and improves interior crust texture.
- There are several liquid and powder flavors that will give tastes like rye, butter, buttermilk, sourdough, and so on.

PIZZA PRODUCTION TIPS

If you see you are going to run out of pizza dough balls before the night is over you can:

- For scratch mix, make up another dough increasing the yeast by one ounce and increasing water temperature to 95°. This will accelerate proofing of dough in the cooler, or out, and should be ready in one to two hours.
- For prepared dough mix, make up another dough increasing water temperature to 95° and adding two ounces more sugar.

To increase the thickness of your crust you can choose any or all of the changes below:

- Follow instructions for thick crust pizza (see thick crust formula.)
- Change flour to a “high gluten” flour.
- Increase amount of yeast.
- Increase the amount of water.
- Change from oil to shortening.
- Increase oil or shortening.
- Increase sugar.
- Add dough conditioner.



Pizza

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MAKING BREADSTICKS FROM PIZZA DOUGH

Scale dough into 4 lb. pieces and place on an oiled, 18" x 26" sheet pan and stretch to approximate length of pan. Don't worry if it shrinks back from pan edges.

Let dough rest for approximately 60 minutes.

Oil hands lightly and press dough out to edges of pan, then let dough relax for 5 minutes.

Oil top of dough lightly. Using a pizza wheel (cutter), cut to desired size (3"x16" is recommended).

Sprinkle on top: garlic salt, pizza topper, parmesan cheese, cheese tang, onion powder or any of your favorite toppings.

Let rest (proof) approximately 20 minutes. Bake at 425° F for 15-18 minutes or until done.

DOUGH SHEETERS

- Do not over mix dough before rolling.
- Sheeters have a tendency to toughen dough that has not been mixed properly. If you are going to use a sheeter, slightly under-mix the dough. The sheeter will finish kneading it.
- Do not over flour the dough.
- Using too much flour while sheeting can cause the dough not to rise as much as needed or can make a baked crust cracker-like.
- Do not over roll the dough.
- Re-rolling the dough can overwork and toughen it.
- Be cautious when using scrap pieces of dough.
- Mixing in scraps of dough that have already been sheeted with fresh dough may cause hard spots in the crust. Also, scraps may not adhere to the fresh dough, causing blisters when cooked. A good operator can reuse scrap pieces of dough by being very careful and watching the dough continuously. This job should not be left to an inexperienced employee.
- Check the thickness control after each roll.
- Pay attention to the notches or numbers on the thickness control of the sheeter after each roll. The control may slip, causing under- or over-rolled dough. Some sheeters are available with a lock-in control device.