

SELF-RISE

This rising crust is cooked from frozen, taking the guesswork out of pizza. A subtle sweetness lends itself to traditional and unique ingredients alike. Ideal for Delis, Take & Bake concepts or frozen pizzas.

RECIPES

White, White Whole Wheat, Beer Infused

SHELF LIFE

Frozen : 90 Days

Refrigerated : 5 Days (Do Not Refreeze)

HANDLING & BAKING INSTRUCTIONS

STORAGE & THAWING

Keep frozen until ready to use. Individual crusts should be cooked from frozen. If thawing is necessary, store under 34°-45° refrigeration and use from the refrigerator. Crusts should be used within 4 days of being thawed.

BAKING

When ready to prepare a pizza, remove one crust, place it on a screen or pizza peel and make the pizza. If thawed, the crust may be docked to prevent any bubbling during the cooking process. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450° and 550°. Temperatures are guidelines and will vary depending on the performance of each oven.

TAKE & BAKE

If this crust will be used in a "Take & Bake" application, place the thawed crust in a bake-able pizza tray sprayed with food release, top and wrap. The baking instructions are the same as above.

CHICAGO STYLE

For a Chicago style pan pizza, place the thawed crust into a well oiled, heavy gauge pizza pan. The diameter of the crust should exceed that of the pan so the crust will lie up against the vertical edge of the pan. Apply the sauce, cheese and toppings and cook the pizza until the bottom of the crust is golden and the interior of the pizza is finished cooking.



CLASSIC ITEM