# HIGH-RISE *Signature*

A rustic style crust that lends itself perfectly to deep dish or traditional pan pizza. Our thickest crust, it has a soft, airy texture that won't overwhelm its toppings.

## RECIPES

White, Beer Infused

## SHELF LIFE

Frozen : 60 Days
Refrigerated : 5 Days (Do Not Refreeze)

## HANDLING & BAKING INSTRUCTIONS

### STORAGE & THAWING

Keep frozen until ready to use. Individual crusts can be cooked from frozen but a higher rise is achieved if the crust is allowed to thaw. 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. 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.