



**BQ® Parbaked Pizza Crusts**

# Chicago Tavern Crust

Influenced by the traditional tavern-style pizzas of Chicago, Illinois, this easy-to-use crust bakes up crispy and has that buttery, biscuit-like taste we all crave.

## Shelf Life

 180 days frozen

## Item Number / Case

7 in.	10107 / 80
10 in.	10110 / 20
12 in.	10112 / 20
14 in.	10114 / 20
16 in.	10116 / 20

## Scan for all product details

Instructions, ingredients,  
and nutrition information



## Storage & Thawing

Keep frozen, but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of the case can easily be removed for thawing. Once thawed, store the crusts at 34-45°F and use from the refrigerator. There is no need for proofing and parbakes can be held under refrigeration for 7-10 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf.

## Baking

When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel with the docked side down. Then make your pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450-550°F. Temperatures are guidelines and will vary based on oven performance. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.



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