



**BQ® Dough Balls**

# Neapolitan Dough Balls

Our Neapolitan Dough Balls are made using the finest Italian high-gluten flour. They are meant to be used in ovens with an internal temperature of 600°F or higher. Finished dough will be crispy yet tender.

## Shelf Life

 90 days frozen

## Item Number / Case

3 oz. 13203 / 100

7 oz. 13207 / 50

10 oz. 13209 / 30

## Scan for all product details

Instructions, ingredients,  
and nutrition information



## Storage & Thawing

Keep frozen until one day prior to use. Place desired number of dough balls on a lightly oiled sheet pan or dough ball tray, spray or brush lightly with oil and cover with plastic film to prevent drying. Place in cooler for up to two days under 34-45°F refrigeration. Upon thawing and at least one hour prior to use (two hours for larger dough balls), remove dough balls from cooler, keep covered and allow to rise to room temperature before forming. They should be soft and pillowy. Refrigerate once proofed.

## Baking

Shape dough with sheeter, dough press, rolling pin or by hand and place on a peel dusted with cornmeal, a screen or an oiled pan. In addition, a rolled edge can be formed if desired. To reduce bubbling in the oven, dock the crust with a hand docker before topping it.

Dough will perform best in ovens capable of reaching temperatures of 600°F or higher. Temperatures are guidelines and will vary based on oven performance and the product being made.



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