



ALPHA GOLD DOUGH BALL PIZZA PREPARATION INSTRUCTIONS

INSTRUCTIONS:

STEP 1: Proof the Alpha Gold Pizza Dough Balls.

STEP 2: Stretch and shape one previously proofed 24 oz Alpha Gold Pizza Dough Ball (for 16" pizza) into a 16" circular shape, dock it with the dough docker then place the dough on a SPRAYED 16" pizza screen.

STEP 3: Using the 4 ounce pizza sauce spoon, spoon the correct amount of sauce on the center of the pizza dough.

STEP 4: Using the flat bottom of the pizza sauce spoon, evenly spread the sauce over the dough, leaving $\frac{3}{4}$ " margin without any pizza sauce at the edge of the dough. A $\frac{3}{4}$ " margin of uncovered dough is absolutely necessary to form an attractive pizza.

STEP 5: Make sure to evenly spread the remaining sauce over all areas of the dough, excluding the $\frac{3}{4}$ " margin of uncovered dough.

STEP 6: Sprinkle the mozzarella cheese evenly around the outer area of the pizza sauce, being careful to leave a $\frac{1}{2}$ " margin of uncovered dough at the edge.

STEP 7: Sprinkle the remainder of the mozzarella cheese evenly throughout the inner portion of the pizza. Make sure to cover all of the sauce. No sauce should be showing at the edge of the dough.

STEP 8: Proceed to top the pizza with the pizza toppings of your choice.

NOTE: PRIOR TO BAKING THE PIZZAS, KEEP ALL PREMADE PIZZAS COVERED TO AVOID DRYING OUT THE DOUGH. FRESH DOUGH PIZZAS SHOULD NOT BE HELD MORE THAN 30 MINUTES PRIOR TO BAKING.

STEP 9: BAKING INSTRUCTIONS: (For best results use convection or conveyor ovens)

Convection Oven

- Oven Setting: 450° F
- Cooking Time: 6-8 minutes
- When using a convection oven turn the pizza halfway through the baking time to insure even baking.

Conveyor Oven

- Oven Setting: 450° F
- Cooking Time: 5 - 5 $\frac{1}{2}$ minutes

(Check the pizza as it cooks, as each oven cooks differently. Oven temperatures and cook times may vary.)

STEP 10: CUTTING PIZZAS:

- A. Remove the pizza from the screen and place it on a parchment lined sheet pan or 16" cardboard pizza circle.
- B. Use a pizza cutter to cut the pizza into eight equal slices.
- C. After the pizza has been cut, take it directly to the serving line. If the pizza is not to be served immediately after baking, place the pizza(s) into a hot holding unit and maintain at 140° F until they are ready to be served. For best results do not keep the pizza(s) in the holding unit for more than two hours.