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Menu Solutions



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PIZZA COLLECTION

ALL TRUMPS™ DOUGH BALL EDITION



23
Recipes
TO INSPIRE YOU
AND YOUR
KITCHEN STAFF



General Mills
FOODSERVICE
The HEART of Every Pizza

~ Bulgogi Pork and Kimchi Pizza, Page 10



CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!

▼ Ham and Olive Roman-Style Pan Pizza, Page 15



LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your back-of-house operation.



LOW PREP

- No culinary skills required
- 3 ingredients or less
- 5 minutes or less to assemble



MEDIUM-LOW PREP

- Basic/Minimal culinary skills required (scooping, assembly, plating, some baking/cutting)
- 6 ingredients or less
- 10-15 minutes active prep time



MEDIUM PREP

- Average culinary skills required (basic knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1 sub-recipe (within recipe)
- 9 ingredients or less; leaning on convenience ingredients
- 20-30 minutes active prep time



MEDIUM-HIGH PREP

- Requires moderate culinary skills (moderate knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1-2 sub-recipes (within recipe)
- 12 ingredients or less
- 30-40 minutes active prep time



HIGH PREP

- Requires more advanced culinary skills (advanced knife skills, advanced cooking techniques/applications, dough handling, baking, scratch sauces)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



CUSTOM PRODUCTS

NICK JONES

Favorite product: Pillsbury™ Freezer-to-Oven Chocolate Croissant

"I love having the opportunity to blend my passion for culinary creativity with strategic thinking to develop new and innovative solutions that meet the evolving needs of our customers."



LEARNING & DEVELOPMENT, HEALTHCARE

SONJA KEHR

Favorite product: Muir Glen™ Tomatoes

"I like being able to share baking skills with others and empower them to feel confident in the kitchen."



CONTENT CREATION

JESSIE KORDOSKY

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I love using my creativity to showcase solutions and product possibilities for our customers."



MULTI-UNIT RESTAURANTS, DISTRIBUTOR

THEODORE OSORIO

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I get to provide solutions, build awareness, and most of all learn from others every day."



LODGING, MULTI-UNIT RESTAURANTS

KEVIN RELF

Favorite product: Pillsbury™ Freezer-to-Oven Croissant Dough

"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."



COMMERCIAL, NON-COMMERCIAL

GILLES STASSART

Favorite product: Gold Medal™ Neapolitan Pizza Flour

"I am fortunate to work with exceptional products and to be surrounded by a team of extraordinary talented and passionate chefs who inspire me to strive to be my best every day."



CONVENIENCE STORE, NON-COMMERCIAL

PAIGE SULLIVAN

Favorite product: Pillsbury™ Best™ Place & Bake™ Twirl Dough Cinnamon

"I love being able to provide creative solutions and collaborate internally as well as externally."



K-12, UNIVERSITIES

HEATHER SWAN

Favorite product: Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style Reduced Sodium

"I love being a voice for the operator and helping create solutions that help them be successful."



CUSTOM PRODUCTS

TIMOTHY TRAINOR

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"The opportunity to be a chef for General Mills Foodservice has been a dream of mine since I joined the company in 1999. It's an honor to have our brands and my name on my jacket."



PIZZA, FLOUR, NON-COMMERCIAL

CURT WAGNER

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"I love being a resource for people as well as teaching them how to understand how our products work."



↳ Margherita Pizza, Page 19

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ALL-DAY BREAKFAST STROMBOLI

This stromboli is meant to be enjoyed any time of day with sausage, egg, cheese, onion and peppers.

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Yield: 2 stromboli - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (2 lb) 2 each

FILLING

- Olive oil (1 oz) 2 Tbsp
- Onions, diced (6 oz) 3/4 cup
- Red bell peppers, diced (2 oz) 1/4 cup
- Yellow peppers, diced (2 oz) 1/4 cup
- Spicy Italian sausage, ground (1 lb)
- Scrambled eggs, prepared (6 oz) 3 each

ASSEMBLY

- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (2 oz)
- Provolone cheese, shredded (10 oz) 2 1/2 cups
- Olive oil (2 oz) 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.

FILLING

1. Add olive oil to medium pan, then add peppers and onions; sauté until softened approx. 2-3 minutes.
2. Add sausage and cook until no pink remains; remove from heat.
3. Fold in prepared scrambled eggs.

ASSEMBLY

1. Place dough ball on a lightly floured surface, dusting the top of the dough ball.
2. Roll each dough ball out to approx. 10x12-inch rectangle.
3. Sprinkle 5 oz (1 1/4 cup) cheese over each dough piece; add approx. 1 lb Filling and spread evenly.
4. Roll dough starting on longest edge side then transfer to parchment-lined sheet pan placing seam-side down.
5. Brush each stromboli with 2 Tbsp olive oil; bake as directed until golden brown then slice each into 4 pieces for serving.

BAKE

Impinger Oven | 425°F | 12-14 minutes
Standard Oven | 450°F | 15-17 minutes



Serve with a side of marinara sauce.



MEDIUM-HIGH PREP



APPLE CHEESECAKE PIZZA

Take your pizza game into dessert with a few simple ingredients that can be customized using your favorite fruit pie filling.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

CREAM CHEESE FILLING

- Cream cheese, softened (12 oz) 1 1/2 cups
- Granulated sugar (3 oz) 1/3 cup
- Vanilla extract 1 Tbsp

ASSEMBLY

- Apple pie filling, prepared, chopped (9 oz) 1 cup
- Streusel, prepared (3 oz) 1/3 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

CREAM CHEESE FILLING

1. Add softened cream cheese, sugar and vanilla extract to a medium sized bowl.
2. Mix together until smooth; set aside or refrigerate until needed.

ASSEMBLY

1. Spread Cream Cheese Filling evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Spread apple pie filling evenly over top to within 1/4-1/2-inch of edge; top with prepared streusel.
3. Bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes
Convection Oven* | 475°F | 8-10 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.



Swap the apple pie filling for other pie filling flavors to mix up the offering.



MEDIUM PREP



BUFFALO MAC 'N CHEESE PIZZA

This recipe combines two menu favorites —mac and cheese and buffalo chicken—for a creamy, cheesy pizza with a kick.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

BUFFALO CHICKEN

- Pulled chicken, prepared (7 oz) 1 1/4 cups
- Buffalo sauce, prepared (3 oz) 1/3 cup

ASSEMBLY

- Macaroni and cheese, prepared (1 lb 8 oz) 3 cups
- Mozzarella cheese, shredded (8 oz) 2 cups

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

BUFFALO CHICKEN

1. Add chicken and buffalo sauce to a medium sized bowl; mix together until combined.
2. Set aside or refrigerate until needed.

ASSEMBLY

1. Distribute mac and cheese evenly over top to within 1/4-1/2-inch of edge.
2. Top with buffalo chicken and sprinkle on cheese; bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes



Garnish with sliced green onion after baking for a pop of color and serve blue cheese or ranch dressing with carrots and celery sticks.



MEDIUM PREP



BULGOGI PORK AND KIMCHI PIZZA

This pizza takes a Korean twist with bulgogi pork, kimchi and Korean barbecue sauce.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

KOREAN SAUCE

- Korean barbecue sauce (2 oz) 1/4 cup
- Tomato sauce (2 oz) 1/4 cup

ASSEMBLY

- Pizza cheese blend, shredded (8 oz) 2 cups
- Bulgogi pork, seared (4 oz) 1 cup

FINISHING

- Kimchi, sliced if large (3.5 oz) 1/2 cup
- Green onions, sliced on the bias 1 Tbsp

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

KOREAN SAUCE

1. Add Korean barbecue sauce and tomato sauce to a medium sized bowl; mix together until smooth.

ASSEMBLY

1. Spread Korean Sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with cheese and pork; bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove from oven and garnish with kimchi and green onions; slice into 8 pieces and serve immediately.



Drizzle with additional Korean barbecue sauce or black garlic aioli for added flavor.



MEDIUM PREP



BURRATA AND BLACK TRUFFLE PANZERRO FRIED PIZZA

Elevate your menu with this mouth-watering fried pizza offering that's filled with mushrooms, burrata, and black truffle sauce.

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Yield: 12 panzerros

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 8 oz (13387) (6 lb) 12 each

ASSEMBLY

- Pizza sauce, prepared (1 lb 8 oz) 3 cups
- Burrata cheese, drained, hand pulled (2 lb 4 oz)
- Mushrooms, sliced, sautéed (1 lb 5 oz) 4 cups
- Parmesan cheese, grated (3.5 oz) 3/4 cup
- Black truffle and mushroom sauce, prepared (4 oz) 1/4 cup

FINISHING

- Arugula (8 oz) 12 cups
- Italian dressing, prepared (5 oz) 1/3 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Hand stretch dough to approx. 12x10-inch rectangle and place on lightly sprayed parchment-lined half sheet pan.

ASSEMBLY

1. Top each crust with 2 oz (1/4 cup) pizza sauce, 3 oz hand pulled burrata, 1/3 cup sautéed mushrooms and 1 Tbsp Parmesan cheese.
2. Evenly drizzle 1 tsp black truffle sauce over toppings.
3. Flip top of dough over itself then crimp edges together to make a tight seal.

FINISHING

1. Deep fry in oil pre-heated to 350°F for approx. 3 minutes, turning over after 1 1/2 minutes.
2. Remove and drain excess oil.
3. Toss 1 cup arugula with 1/2 Tbsp Italian dressing and place on top of panzerro; serve immediately.



Make it your own by customizing with on-hand ingredients.



MEDIUM PREP



CHICAGO-STYLE DEEP DISH PIZZA

Add a deep dish pizza option to your menu using this recipe that's loaded with cheese, pepperoni, and sauce.

.....

Yield: 1 pizza - 6 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Mozzarella cheese, sliced (5 oz) 7 each
- Pepperoni, sliced (4 oz) 1 cup
- Pizza sauce (7 oz) 3/4 cup
- Oregano, dried 1 tsp
- Parmesan cheese, grated (1 oz) 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Place dough ball in center of sprayed 10-inch round, deep dish pan; pull dough up the sides of the pan.

ASSEMBLY

1. Cover dough with sliced mozzarella cheese then add pepperoni evenly.
2. Spoon pizza sauce over top and spread evenly; top with oregano and Parmesan cheese.
3. Bake as directed and allow to cool for 5 minutes before removing from pan to slice.

BAKE

Convection Oven* | 350°F | 18-23 minutes
Standard Oven | 400°F | 19-23 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.



If dough resists holding shape, cover and rest for 5-10 minutes before retrying. For deeper dish, proof in a pan for at least 1 hour. To avoid a soggy crust, layer high-moisture ingredients (like sauce or spinach) over the sliced cheese.



MEDIUM PREP



CHI-TOWN ITALIAN BEEF PIZZA

All the components of the beloved sandwich transform into this scrumptious pizza with beef, peppers, cheese and giardiniera.

.....

Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Pizza sauce, prepared (5 oz) 1/2 cup
- Italian beef, prepared rare, thinly sliced (7 oz) 6-8 slices
- Green bell peppers, diced (1 oz) 1/4 cup
- Mozzarella cheese, shredded (8 oz) 2 cups
- Giardiniera, prepared (1 oz) 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck/Convection oven.

ASSEMBLY

1. Spread pizza sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Tear each slice of beef into 4 pieces and evenly distribute onto sauce; add peppers, then cheese and giardiniera to within 1/4-1/2-inch of edge.
3. Bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes

Deck Oven | 475°F | 8-10 minutes

Convection Oven* | 475°F | 8-10 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.



Garnish with fresh herbs like basil or Italian parsley.



MEDIUM PREP



DETROIT-STYLE PIZZA

Dough balls proof in a pan before being topped with oil, cheese, and sauce, creating a delicious Detroit-style menu offering.

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Yield: 1 pizza - 12 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each
- Olive oil 1 Tbsp

ASSEMBLY

- Whole milk mozzarella cheese, shredded (12 oz) 2 1/2 cups
- Tomato sauce (9 oz) 1 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Add olive oil to 9x13-inch non-stick Detroit-style pizza pan.
3. Press and stretch dough ball into rectangular shape of the pan; cover with plastic wrap and leave at room temperature for 20 minutes.
4. Uncover and gently work dough into the corners of pan, maintaining an even thickness.
5. Use fingers to make dimples all over dough; recover and let proof for 1 1/2-2 hours at room temperature or 30-45 minutes in proofing box, until size doubles.

ASSEMBLY

1. Spread cheese evenly over top of proofed dough to the edges.
2. Pour sauce into 2 equal lengthwise strips, approx. 1/2 cup each, leaving 2 inches in the middle without sauce.
3. Bake as directed until golden brown.

BAKE

Convection Oven* | 375°F | 11-13 minutes
Standard Oven | 425°F | 14-16 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Add pepperoni or sausage for the meat-lovers.



MEDIUM PREP



HAM AND OLIVE ROMAN-STYLE PAN PIZZA

Add a pan-style pizza to your menu by introducing this crowd-pleasing Roman-style option loaded with ham, olives and a generous amount of mozzarella cheese.

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Yield: 1 pizza - 12 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (2 lb) 2 each
- Olive oil (3 oz) 6 Tbsp

ASSEMBLY

- Pizza sauce, prepared (9 oz) 1 cup
- Mozzarella cheese, shredded (8 oz) 2 cups
- Deli ham, sliced, hand torn (4 oz) 1 cup
- Black olives, halved (2 oz) 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Coat half sheet pan with olive oil then place 2 dough balls into pan and cover with plastic.
4. Rest at room temperature or proofing box 1-2 hours until doubled.
5. Press dough out to cover bottom of pan evenly, pinching dough balls together in middle.

ASSEMBLY

1. Spread pizza sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with cheese, ham and black olives; bake as directed.

BAKE

Impinger Oven | 400°F | 6-8 minutes
Deck Oven | 450°F | 13-15 minutes



Swap ham and olives with other toppings of choice to make it your own.



MEDIUM PREP



HAWAIIAN PIZZA

An elevated Hawaiian pizza featuring a red pepper sauce, carnitas, fresh pineapple and a kick of red pepper flakes.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

RED PEPPER SAUCE

- Pizza sauce, prepared (3 oz) 1/3 cup
- Roasted red peppers, pureed (2 oz) 1/4 cup

ASSEMBLY

- Carnitas, prepared (4 oz) 1/2 cup
- Pineapple, fresh, sliced thin and quartered (4 oz) 1/2 cup
- Mozzarella cheese, shredded (6 oz) 1 1/2 cups
- Red pepper flakes 1/2 tsp

FINISHING

- Cilantro leaves, fresh, chopped 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

RED PEPPER SAUCE

1. Add pizza sauce and pureed red peppers to a medium sized bowl; mix together until smooth.

ASSEMBLY

1. Spread Red Pepper Sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Distribute carnitas evenly over top, then pineapple pieces to within 1/4-1/2-inch of edge.
3. Top with cheese and red pepper flakes; bake as directed.

BAKE

- Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove from oven and garnish with cilantro; slice into 8 pieces and serve immediately.



Use well-drained canned pineapple if in a pinch for time.



MEDIUM PREP



JUMBO CHICKEN PARM GARLIC KNOT SANDWICHES

A great way to mash-up two classic menu items, chicken parmesan and garlic knots, to create a profitable buzz.

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Yield: 8 sandwiches

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (2 lb) 2 each
- Garlic butter, prepared, melted (8 oz) 1 cup

ASSEMBLY

- Breaded chicken cutlets, prepared, warmed (2 lb 4 oz) 8 each
- Creamy pesto sauce, prepared, warmed (1 lb)
- Mozzarella cheese, sliced (1 lb) 16 each
- Parmesan cheese, grated 3 Tbsp

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Cut each dough ball into 4 pieces then roll into an 8-inch rope.
4. Shape each rope into knots then rest on covered sheet pan 45-60 minutes at room temperature.
5. Uncover and brush with prepared garlic butter; bake as directed until golden brown.

BAKE

Convection Oven* | 400°F | 10-13 minutes

Standard Oven | 450°F | 12-15 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

ASSEMBLY

1. Slice baked garlic knots in half lengthwise.
2. Combine warm chicken cutlets and warm creamy pesto sauce until coated evenly.
3. Place chicken cutlet on bottom garlic knot piece.
4. Add 2 slices of mozzarella, 1 tsp Parmesan cheese and remaining garlic knot top.
5. Bake to melt cheese and crisp up garlic knot.

BAKE

Convection Oven* | 400°F | 1-2 minutes

Standard Oven | 450°F | 2-3 minutes



For an extra shiny top, brush with garlic butter after baking. Top with a sprinkle of chopped parsley for a pop of color.



MEDIUM-HIGH PREP



LEMON RICOTTA, MORTADELLA AND SALAMI PANUOZZO

Create a memorable sandwich-type menu item with Whipped Lemon Thyme Ricotta, pistachios, mortadella, soppressata and Calabrian chilis.

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Yield: 4 sandwiches – 12 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 8 oz (13387) (2 lb) 4 each
- Olive oil (4 oz) 1/2 cup

WHIPPED LEMON THYME RICOTTA

- Ricotta cheese (4 lb) 1 qt
- Lemon juice 6 Tbsp
- Lemon zest 1 1/2 Tbsp
- Thyme, fresh, chopped 1 Tbsp

ASSEMBLY

- Olive oil 4 tsp
- Maldon sea salt 4 tsp
- Pistachios, chopped (4 oz) 1 cup
- Mortadella slices (2 lb) 32 slices
- Soppressata slices (2 lb) 32 slices
- Calabrian chili spread, chopped, prepared (10 oz) 1 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 10-inch diameter.
6. Drizzle each dough piece with 2 Tbsp olive oil; fold in half and make a vent in the top.
7. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.
8. Bake as directed.

BAKE

- Impinger Oven | 425°F | 6-7 minutes
- Deck Oven | 450°F | 13-15 minutes

WHIPPED LEMON THYME RICOTTA

1. Combine ricotta, lemon juice, lemon zest and chopped thyme in a medium bowl with a wire whisk.
2. Cover and keep refrigerated until needed.

ASSEMBLY

1. Remove from oven and brush top with 1 tsp olive oil and 1 tsp sprinkle of sea salt.
2. Open bread while still warm; spread 1 lb (1 cup) Whipped Lemon Thyme Ricotta on inside.
3. Layer on 1 oz (1/4 cup) chopped pistachios then 8 slices each of Mortadella and Soppressata.
4. Spread on 2.5 oz (1/4 cup) Calabrian chili spread; slice into 3 pieces and serve immediately.



Make it your own by customizing with on-hand ingredients.



MEDIUM-HIGH PREP



MARGHERITA PIZZA

Margherita pizza takes a fresh twist with heirloom tomatoes and fresh mozzarella.

.....

Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Fresh mozzarella, large diced (6 oz) 1 cup
- Heirloom tomatoes, cut in wedges (9 oz) 1 1/2 cups

FINISHING

- Basil, fresh, torn 1/2 cup
- Extra virgin olive oil 1 1/2 tsp
- Flaky sea salt 1/4 tsp
- Black pepper, freshly cracked 1/4 tsp

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

ASSEMBLY

1. Distribute fresh mozzarella and heirloom tomato wedges evenly over top to within 1/4-1/2-inch of edge.
2. Bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes

Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove pizza from oven and add basil over top; brush crust edges with 1/2 tsp of olive oil then drizzle remaining over top.
2. Sprinkle on flaky salt and pepper; slice into 8 pieces for serving.



For softer, gooier mozzarella, use larger cheese pieces to prevent drying out as quickly.



MEDIUM PREP



PENNE ALLA VODKA SICILIAN-STYLE PIZZA

A twist on two classics, this pie is topped with tender penne pasta in vodka sauce and sprinkled with mozzarella cheese.

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Yield: 1 pizza - 12 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each
- Olive oil (2 oz) 1/4 cup

PENNE TOPPING

- Penne pasta, cooked (1 lb) 2 cups
- Vodka sauce, prepared (1 lb) 2 cups
- Parmesan cheese, grated (2 oz) 1/4 cup

ASSEMBLY

- Mozzarella cheese, shredded (1 lb 1 oz) 4 1/2 cups
- Vodka sauce, prepared (9 oz) 1 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Add olive oil to half sheet pan (or Sicilian pan) and coat bottom and edges.
3. Place dough ball in pan then press and stretch to fit; cover with plastic wrap and leave at room temperature for 20 minutes.
4. Uncover and gently work dough into the corners of pan, maintaining an even thickness; if necessary, cover and allow dough to rest before stretching 2 to 3 times.

PENNE TOPPING

1. Add penne pasta, vodka sauce and Parmesan cheese to a medium sized bowl; mix together until combined.

ASSEMBLY

1. Sprinkle 7 oz (3/4 cup) shredded mozzarella cheese over dough.
2. Spread Penne Topping mixture over top evenly.
3. Top with remaining 10 oz (2 1/2 cups) cheese and place 1 oz dollops of sauce; bake as directed.

BAKE

Impinger Oven | 425°F | 18-22 minutes

Deck Oven | 450°F | 16-20 minutes

Switch up the pasta shape and sauce for a different flavor twist.





PEPPERONI PIZZA

This classic pepperoni pizza is sure to be a crowd pleaser using just three simple toppings.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Pizza sauce, prepared (5 oz) 2/3 cup
- Pizza cheese blend, shredded (8 oz) 2 cups
- Pepperoni, sliced (4 oz) 1 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

ASSEMBLY

1. Spread sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with cheese and pepperoni; bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes

Deck Oven | 475°F | 8-10 minutes



Finish with a drizzle of chili crisp for added texture and spice.



MEDIUM PREP



PEPPERONI PIZZA BREAD

If you have extra dough balls in the cooler to use, make this recipe to minimize waste and transform it into a profitable menu item.

.....

Yield: 1 pizza - 12 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each
- Olive oil 1 Tbsp

ASSEMBLY

- Tomato sauce (9 oz) 1 cup
- Whole milk mozzarella cheese, shredded (10 oz) 2 cups
- Pepperoni, sliced (3 oz) 1 cup

DIRECTIONS

PREP

1. Use dough ball that has thawed in refrigerator for 2 or more days and is starting to gas out.
2. Add olive oil to half hotel pan then press and stretch dough ball into a rectangular shape of the pan.

ASSEMBLY

1. Spread tomato sauce evenly over top, to the edges of pan.
2. Add cheese and pepperoni; bake as directed until golden brown then slice into 12 pieces for service.

BAKE

Convection Oven* | 375°F | 10-13 minutes
Standard Oven | 425°F | 14-17 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Modify as desired with ingredients available to minimize food costs. Clean out your cooler and add this recipe as a daily special.





PEPPERONI PULL-APARTS

These pull-aparts are a fabulous addition to any appetizer menu featuring garlic herb oil with cheese and pepperoni.

.....

Yield: 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Olive oil (1 oz) 2 Tbsp
- Garlic powder 1 tsp
- Red pepper flakes, crushed 1/2 tsp
- Oregano, dried 1 tsp
- Thyme, dried 1 tsp
- Mozzarella cheese, shredded (8 oz) 2 cups
- Parmesan cheese, grated (2 oz) 1/2 cup
- Pepperoni, chopped (3 oz) 1 cup

FINISHING

- Marinara sauce, warmed (1 lb) 2 cups

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Cut dough ball into 3/4-inch cubes using a bench knife.

ASSEMBLY

1. Combine olive oil, garlic powder, red pepper flakes, oregano, thyme, mozzarella cheese, Parmesan cheese and chopped pepperoni in large bowl.
2. Add dough cubes and toss gently to evenly distribute ingredients.
3. Evenly deposit dough into sprayed 10-inch round, deep-dish pizza pan; bake as directed until golden brown.

BAKE

Convection Oven* | 350°F | 18-23 minutes

Standard Oven | 400°F | 23-27 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

FINISHING

1. Remove from oven and allow to cool for 5 minutes before serving with warm marinara sauce for dipping.



Add any pizza toppings (up to 1 cup) for more variety. For high-moisture ingredients like mushrooms, spinach or fresh tomatoes limit to 1/2 cup to prevent soggy dough.



MEDIUM-HIGH PREP



PICKLE PIZZA

Add a twist to a classic pizza with crunchy dill pickles and creamy Ranch dressing for a flavor combination that's sure to surprise and delight.



Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Butter, unsalted, melted (1.5 oz) 3 Tbsp
- Ranch dressing mix, dry 1 Tbsp
- Ranch dressing, prepared (2 oz) 3 Tbsp
- Mozzarella cheese, shredded (8 oz) 2 cups
- Dill pickle slices (4 oz) 3/4 cup
- Bacon, cooked, chopped (1 lb 4 oz) 2 1/2 cups

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Standard oven.

ASSEMBLY

1. Combine butter and dry Ranch dressing mix in a small bowl; brush over entire dough surface.
2. Spread Ranch dressing over top of prepared dough to within 1-inch of the edge.
3. Top with mozzarella cheese, dill pickle slices and cooked bacon; bake as directed.

BAKE

Impinger Oven | 400°F | 10-12 minutes
Standard Oven | 400°F | 13-15 minutes

Drizzle with hot honey before service.





PIZZA DOUGH FOCACCIA WITH ROASTED VEGETABLES

Add a breadbasket item to your menu without adding inventory by creating a focaccia base and customizing with roasted vegetables.

.....

Yield: 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Olive oil 1 tsp
- Dijon mustard 1 tsp
- Cherry tomatoes, halved (4 oz) 8 each
- Kalamata olives, pitted, halved (2 oz) 1/4 cup
- Red onion, thinly sliced (2 oz) 1/4 each
- Garlic cloves, whole, peeled 6 each
- Parsley sprigs, fresh 6 each

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Place dough ball in center of sprayed half-hotell pan; flip to coat both sides with pan spray.
3. Press dough to the edges and corners of pan to approx. 1/2-inch thickness.

ASSEMBLY

1. Combine olive oil and mustard in a small bowl.
2. Brush over top of dough then cover pan and allow to stand for 10 minutes.
3. Arrange tomatoes, olives, onion slices, garlic cloves and parsley on top.
4. Bake as directed until golden brown and slice into 8 pieces for service.

BAKE

Convection Oven* | 350°F | 17-23 minutes

Standard Oven | 400°F | 22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.



Coat herbs or leafy vegetables with a thin layer of pan spray to prevent them from burning during the baking process. Sprinkle with coarse salt prior to baking for extra flavor. For higher lift, allow dough to proof in pan until doubled in size prior to baking.





SAUSAGE AND PEPPERS CALZONE

This classic calzone features sausage crumbles, peppers and onions to add variety to your menu in a simple way.

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Yield: 12 calzones

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 8 oz (13387) - (3 lb) 6 each

ASSEMBLY

- Italian sausage, crumbled, cooked (9 oz) 2 cups
- Bell peppers, julienned, cooked (5 oz) 1 cup
- Onions, julienned, cooked (5 oz) 1 cup
- Whole milk mozzarella cheese, shredded (1 lb 8 oz) 5 cups

FINISHING

- Tomato sauce, warmed (1 lb 8 oz) 3 cups

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight or 3-5 hours at room temperature.
2. Cut dough balls in half; on a floured surface roll or stretch each piece to 1/4-inch thick.

ASSEMBLY

1. Combine cooked sausage, peppers, onions and cheese in a large bowl.
2. Add 3 oz scoop of mixture into center of dough; fold dough over filling and press edges together to seal.
3. Cut a 1-inch slit in the top to allow steam to escape; bake as directed.

BAKE

Convection Oven* | 375°F | 9-11 minutes
Standard Oven | 425°F | 12-15 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

FINISHING

1. Remove from oven and serve with 2 oz (1/4 cup) tomato sauce.



Brush top of dough with olive oil and sprinkle with herbs or cheese to add more flavor and texture.



MEDIUM-HIGH PREP



SMOKY BACON 'N CRÈME PIZZA

Take pizza to a whole new level with smoky bacon and spinach topped with a decadent crème sauce.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

CRÈME SAUCE

- Sour cream (2 oz) 1/4 cup
- Heavy cream (2 oz) 1/4 cup
- Garlic, pureed 1 Tbsp
- Salt 1/8 tsp
- Black pepper 1/8 tsp

ASSEMBLY

- Spinach, sauteed (2 oz) 1/4 cup
- Caramelized onions, prepared (2 oz) 1/4 cup
- Smoky bacon, cooked, chopped (1 oz) 1/4 cup
- Mozzarella cheese, shredded (6 oz) 1 1/2 cups
- Red pepper flakes 1/2 tsp

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck or Convection oven.

CRÈME SAUCE

1. Add sour cream and heavy cream to a medium sized bowl; mix together until smooth.
2. Stir in pureed garlic, salt and pepper until combined; set aside or refrigerate until needed.

ASSEMBLY

1. Spread Crème Sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Distribute sauteed spinach evenly over top, then caramelized onions and bacon to within 1/4-1/2-inch of edge.
3. Top with cheese and red pepper flakes; bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes
Convection Oven* | 475°F | 8-10 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.



Make it your own by customizing with on-hand ingredients.



MEDIUM PREP



SUPREME PIZZA

The classic supreme pizza is easy to make and packed with flavor from Italian sausage and fresh vegetables.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

ASSEMBLY

- Pizza sauce, prepared (5 oz) 2/3 cup
- Pizza cheese blend, shredded (8 oz) 2 cups
- Pepperoni, thin sliced (2 oz) 1/2 cup
- Italian sausage, cooked, crumbled (3 oz) 1/2 cup
- Green bell peppers, diced small (3 oz) 1/2 cup
- Black olives, sliced (1 oz) 1/4 cup
- Red onion, sliced thin (1 oz) 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

ASSEMBLY

1. Spread sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with cheese, pepperoni, sausage, bell peppers, black olives and red onion.
3. Bake as directed and slice into 8 pieces for serving.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes



Make it your own by customizing with on-hand ingredients.



MEDIUM PREP



TRUFFLE MUSHROOM AND ARUGULA PIZZA

Vegetarians will love this pizza that amps up the flavor by combining a blend of mushrooms with truffle cream sauce.

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Yield: 1 pizza - 8 servings

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 16 oz (13385) (1 lb) 1 each

TRUFFLE CREAM SAUCE

- Sour cream (1 lb) 2 cups
- Heavy cream (1 lb) 2 cups
- Truffle oil 1 tsp
- Salt 1/2 tsp
- Garlic powder 1/4 tsp

ASSEMBLY

- Pizza cheese blend, shredded (8 oz) 2 cups
- Wild mushrooms, sliced (3.5 oz) 1 cup
- Parmesan cheese, grated (1 oz) 2 Tbsp
- Pickled red onions, prepared (2 oz) 1/4 cup

FINISHING

- Baby arugula (1 oz) 1 cup
- Truffle oil 1 tsp

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

TRUFFLE CREAM SAUCE

1. Add sour cream and heavy cream to a medium sized bowl; mix together until smooth.
2. Stir in truffle oil, salt and garlic powder until combined; set aside or refrigerate until needed.

ASSEMBLY

1. Spread Truffle Cream Sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with pizza cheese, mushrooms, Parmesan and pickled red onions; bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove from oven and garnish with arugula and drizzle on truffle oil; slice into 8 pieces for serving.



Use a blend of shitake, cremini and oyster mushrooms to maximize the umami flavor.



MEDIUM PREP



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