

Gold Medal™ All Trumps™ Dough Ball

16 oz (13385) - Staging, Prepping and Stretching



1. STAGING

Place dough ball on oiled sheet pan or dough box and cover with plastic wrap.



2. THAWING

Thaw overnight in cooler or at room temperature 3-5 hours, until workable.
(Thaw times will vary based on size of dough ball.)



3. WORKING

Place dough ball on lightly floured surface.
Gently push dough in a circular motion to flatten and form a rim.
(Dough will be elastic and easy to handle from thawed, refrigerated state.)



4. COLD STRETCHING

(Remove any rings or turn inward to not make holes in the dough.)

Pick up dough and stretch outwards using thumbs and index fingers.



Move around the edges in a circular motion until the dough fits onto the top of your knuckles.

Stretch and turn in a circular motion until the dough reaches approx. 16-18" diameter.



5. PANNING

Transfer dough onto pizza pan or screen.

Gold Medal™ All Trumps™ Dough Ball

16 oz (13385) - Build a Great Pizza



1. STAGING

Start with a fully sheeted or stretched pizza crusts.



2. SAUCE

Deposit approx. 6 oz sauce in center of crust.
Use Spoodle to spread sauce evenly to outer edge.
Leave edge free of sauce to prevent burning.



3. CHEESE

Sprinkle approx. 8 oz cheese evenly on sauce, leaving edge free.



4. BAKE

Bake in desired oven until crust is golden brown and cheese is bubbly and golden.

Deck Oven | 450°F | 8-10 min
Impinger Oven | 420°F | 7 min