

Lamonica's Pizza Dough

Cooler Thawing Dough Management

1. Remove the dough cases from freezer and take out dough balls from box and plastic bag.
2. Pump or spray a coat of oil (olive oil is suggested) onto the bottom of the dough tub or dough box.
3. Place frozen dough balls in dough tub/dough box, and spray the top of the dough balls with oil, then cover with lid (flour is substituted for oil occasionally; however, oil seems to work the best)
4. After stacking the frozen dough balls in the tub/dough box, place the dough tubs in the cooler.
5. Frozen dough needs approximately 12 hours to thaw at cooler temperature. After this period, the dough is ready for use.
6. When ready to use the dough balls, pull out from cooler 3 to 4 hours before use and wait until the dough reaches about 70-72F (room temperature). Dough can also be placed out after pressing and putting toppings on.
7. The dough balls, when properly proofed, should rise approximately 50% that is an excellent proof if using the Pizza Press. The recommended dough temperature at the time of pressing, sheeting, hand tossing or rolling should be 60 to 70 F.
8. Cooking directions: depending on the oven you use, bake it for 4.5 to 5.5 minutes at 480-520F, or until cheese melts

This is one of the recommended methods to thaw or dough; however, if you or your clients are already using frozen dough, their methods will work with our dough also.

Note: For Thin and Medium Crust, do not allow the dough to proof fully.