

Dough Management Room Temperature

1. Place frozen dough balls in an oiled dough tub or dough tray, spray the top of the dough balls with oil, and then cover with lid.
2. After stacking the frozen dough balls in the tub/dough tray, leave the dough out to thaw at room temperature. Depending on the temperature, it generally takes 4 to 6 hours to thaw.
3. The dough balls need to reach 70 / 72 F (room temperature) and are properly proofed when they have doubled in size or have risen approximately 60 to 70% of the container.
4. The dough is now ready for use; if you do not plan to use it within 30 to 45 minutes place in the refrigerator.
5. Cooking directions: depending on the oven you use, bake it for 4.5 to 5.5 minutes at 480-520F, or until cheese melts

Tips

1. The dough can BEGIN proofing directly in the refrigerator; this is recommended in hot climates or during the summer months, and can reduce the proof time 1 to 2 hours.
2. The dough should be used within 24 hours after it is taken out of the freezer.
3. If the dough over proofs and rises above the container just press it down, and allow it to rise again. This actually makes for a lighter pizza crust.