

## Section 3-B

# Dough Management

Dough is the foundation of our pizza. Dough is the least expensive part of the pizza. Never use dough that is not perfect. If the dough is not perfect, throw it out. Without a good crust, pizza quality decreases. Our continued success in the pizza market is dependent upon quality and service.

A full batch of dough costs about \$7.00 to make, if the dough isn't perfect it could put you at risk to potentially lose 31 customers.

**\*\* If you are having problems with your dough do not hesitate to call the office at 1-501-605-1175.**

### TIME AND TEMPERATURE

TIME and TEMPERATURE are the most important parts of making dough. The amount of TIME that you mix the dough and the TEMPERATURE of the water when you first add it to the mixer, has a lot to do with the texture of the end product.

The TEMPERATURE of the dough when mixing determines how the dough will rise and how long it will last (TIME).

If it has to do with QUALITY dough, it has to do with the TIME and TEMPERATURE.

### DOUGH RECIPE

60 Quart

**NEVER ATTEMPT TO MIX A DOUBLE BATCH OF DOUGH  
NEVER ADD MORE WATER, FLOUR OR OLD DOUGH TO THE RECIPE.**

**IF YOU DO EITHER OF THE ABOVE YOU WILL DESTROY THE MIXER**

Pour 12.5 pounds of water into the mixing bowl.

Add 1 oz. of yeast, 3 oz. of sugar, and 5 oz. of salt to water.

Let soak for one minute then mix well with the wire whisk. Let stand for one minute.

Add 25 pounds of flour.

Mix for two (2) minutes on speed #1.

Add 8 oz. of oil weighed out and mix for nine (9) minutes on speed #1.

Check the TEMPERATURE of the dough ball. It should be between 70 and 80 degrees.

During the summer months dough will need to come out closer to 70 degrees and during the winter months dough will need to come out closer to 80 degrees.

If it is below 70 degrees or above 80 degrees, do not use the dough.

Raise or lower the TEMPERATURE of the water you are using to raise or lower the TEMPERATURE of the end product.