

## Section 3-E

# 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

30 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 6.0 pounds of 50-55 degree water into the mixing bowl.

Add 12.5 pounds of pre-mix flour.

Add .375 oz. of instant yeast during the summer time and 0.5 oz. during the winter time.

Always put yeast on top of the flour. Never put yeast in with the water. With instant yeast, the water will shock the yeast and cause the dough not to rise.

Mix for one (1) minute on speed #1, then mix for ten (10) minutes on speed #2.

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.

## ICE

In some stores refrigerated water may not be enough to lower the dough temperature. In this case you may use ice. We suggest that you use 1 pound increments to get the desired effect.

**\*\* Note: One pound of ice = One pound of water.**

Place finished dough on prep table, cut and ball (DO NOT TEAR DOUGH) to appropriate size and place in dough trays. Dough must be rounded and then sealed, then placed in dough trays. After dough is placed in dough tray and finished Cross-Stack in the cooler until dough gets to 55 degrees. When the dough has reached 55 degrees stack it back and cover with a lid.