

# THE DABESTA PIZZA MANUAL



**Getting Started, Procedures,  
Recipes, and More!**



## **THE DABESTA PIZZA PROGRAM**

### **Our Commitment for the Dabesta Pizza Program:**

- **Provide education and training**
- **Outline start-up needs from equipment to raw materials**
- **Technical support for you and employees when needed**
- **Help develop your very own signature pizza**
- **Supply you with absolutely the finest pizza dough available**

***Dabesta Pizza is made with Unbleached and Unbromated Flour.  
Why, you ask, is that so important?***

Bleached flour, as you might expect, is whiter than the unbleached version, but how does it get that way? A Clorox rinse? No, but close. After the flour is milled, it is subjected to a chlorine gas bath, which whitens it, reduces the gluten content and provides a finer grain. In 1910, bleached flour was held to be unfit for human consumption by a federal district court in Missouri and ultimately by the Supreme Court. However, the first chief of the FDA complained that through the influence of flour millers, the ban on bleached flour was never enforced. And so began the FDA's long tradition of sacrificing consumer interests to special interests. Before the use of chemical bleaches such as chlorine dioxide, benzoyl peroxide, and chlorine gas, flour was bleached naturally but it took several months as opposed to the 2 days required with a chemical bleaching agent. What's worse than the addition of the chemicals is that the chlorine combines with proteins in the flour to produce alloxan, a known carcinogen. Alloxan is used in laboratory tests to induce diabetes in rats and mice because it destroys beta cells in the pancreas. It's not been proven that alloxan has the same effect in humans nor that the level of alloxan or chlorine remaining in bread is a problem. It's also not been proven safe.

Bromated flour has been treated with potassium bromate to improve dough elasticity, allow it to stand up to commercial baking practices, and produce a higher rising bread. Potassium bromate is a potential carcinogen that may be harmful when consumed and is outlawed in the U.K. It has been associated with thyroid dysfunction. Some states but not all require that potassium bromate be disclosed on food labels. So unbleached, unbromated on the label is a good thing.

***Be assured that our dough is always made with unbleached, unbromated flour.***

# Getting Started

## Inventory of Raw Materials:

Wondra Flour

Dabesta Brand Pizza Dough balls

Fully Prepared Pizza Sauce

Pizza Cheese (Shredded or Diced)

Sliced Pepperoni

Toppings:

Sausage, meatball, onion, green pepper, black olive, mushrooms, etc.

Pizza Boxes

Pizza Box Liners

Oil or pan spray

## Equipment Needs:

Pizza Oven (Electric, or Gas)

Pizza Pans or Screens

Cutter

Peel

Can Opener

Thermometer

Timer

Spoodle

Scale

## Making the Pizza

### Profile Assessment:

Pizza can be made many different ways (thick crust, thin crust, soft crust and hard crust). We will determine the profile you would like to offer, then help you create it.

### Procedure for thawing and using Dabesta Dough:

*Always thaw doughballs in poly bags*

Place doughballs (In poly Bag) in a single layer in refrigerator for next day use. (24hr. thaw time)

For same day use, thaw 4 to 8 hrs. at room temperature.\*

Once dough is thawed, turn bag inside out and place doughball in Wondra container.

Lightly flour doughball to prevent sticking while handling. We recommend using Wondra Brand flour because it is loose and granular.

It doesn't overly stick to the dough. Regular all-purpose flour tends to be powder-like and excessively sticks to the dough, which could burn and cause black spotting on the underside of the pizza.

**Spread doughball by hand using the following technique:**

**Step 1.** Thoroughly flatten dough on countertop using palms of hands.

**Step 2.** Continue pushing on doughball while any air bubbles pop, turn dough over and repeat step.

**Step 3.** Place palm of hand in middle of dough and stretch around outside edges. Turn dough over and repeat.

**Step 4.** Pick dough up, grasp outside edges between thumbs and forefingers and rotate around dough applying pressure on outside edges. Dough will stretch under its own weight (because it's picked-up) and from pinching.

**Step 5.** Return dough to countertop and repeat step 1.

Dough should now be at desired size. If additional size is required; drape dough over knuckles, place hands together and pull them slowly apart. Knuckles will stretch middle of dough. Rotate dough on knuckles and repeat this step until desired size is achieved.

Place stretched dough on greased screen or pan.

Add toppings according to portion control specifications (next page) and cook.

\*Do not leave thawed doughballs at room temp. for long periods of time. Once thawed, please refrigerate until ready to use.

Note: When thawed under refrigeration, Dabesta Dough will last up to five days. (Ideal refrigeration temp. is 34 to 38 degrees)

## Manufacturing Steps:

Follow procedure for stretching dough  
Apply Sauce, Cheese, and Toppings

**Note:**

*It is important that all toppings, including sauce and cheese be spread to within a thumb's width of the edge. This is referred to as "The Rule Of Thumb".*

It is necessary to follow this procedure as it enhances the appearance of the finished product and also helps proper distribution of toppings.

When pizza has been built – place in 550-degree Pizza oven for approx. 8 minutes. It may be necessary to turn pizza halfway through cook time, as many ovens do not cook evenly.

### **Cooking with screens:**

Cooks quicker than pans by 1-2 minutes (total time 7-8 min.)

Creates a harder, crunchier crust profile

Cannot prep. in advance as pizza will stick to them

### **Cooking with pans:**

Takes longer to cook by 1-2 minutes (total time 8-10 min.)

Creates a softer, chewier profile

Allows preparation flexibility as you can prep in advance

### **After pizza is done cooking:**

If it is for warmer – allow to stand for two minutes before cutting.

This helps with appearance and impulse sales.

If it is for customer waiting – cut and serve.

## Troubleshooting Problems

*Pizza is thin in middle and thick on the edges*

**Solution:** Dough is not being stretched properly. When stretching dough on counter top, try pressing palm of hand down in center of dough and stretch out the edges. This holds middle in place and helps consistent thickness of pizza.

*Pizza is Oily*

**Solution:** Good chance portions are heavy. Verify portion control. Too much sauce and/or cheese can create a lot of oil.

*Pizza does not rise well or cooks too much on top but not on bottom*

**Solution:** Oven temperature is wrong. It should be at 550 degrees, but frequently oven dials are not accurate. Double check temperature with remote thermometer.

*When pizza is cooked, everything slides to middle*

**Solution:** Too heavy on portions or "Rule of Thumb" is not being observed.

*Pizza cooks on one side more than the other*

**Solution:** Oven heats unevenly, which is a common occurrence. Try turning pizza around midway through cooking time.

**If problems persist or you need additional help – call and speak with one of our technicians.**



## Recipes & Ideas

### **Calzone**

Spread out the dough like you would for any size pizza you desire. Lay filling on the lower half of the circle, leaving a border around.

Fold the top half of the circle over the mixture. Then fold the border over and crimp the edges with your fingers. Brush some olive oil on top of Calzone for a rich golden color. Cut slits in top for ventilation.

Avoid fillings that are too wet. They make a Calzone soggy.

Keep the fillings bite-sized. Too-large pieces are difficult to chew. Virtually any pizza topping can be used as a calzone filling.

### **Focaccia Bread**

Press the dough out to desired thickness (1/2" to 3/4")

Basic Focaccia:

Coat with olive oil and coarse salt (Kosher)

Vary the following toppings to create your signature Focaccia:

Chopped Rosemary leaves

Chopped Sage leaves

Fennel seeds

Pesto sauce

Vegetables: tomato slices, thin slices of onions, slivers of garlic green pepper, mushrooms, and black olives

Meats: bacon, sausage, ham, salami, and hamburger

Cheeses: mozzarella, provolone, cheddar, romano, parmesan, pecorino, ricotta and mascarpone.

Any type of pizza topping can be used to make this fast and tasty snack bread. The key flavor ingredients in Focaccia is the flavorful Dabesta pizza dough in combination with the right amount of olive oil cooked to perfection. Any mixture you desire of the above ingredients will help you create your personal Focaccia masterpiece. Enjoy.

## **Breakfast Pizza**

**Very easy to make, spread dough as you would for a large pizza. You may want to elevate the outside edges to help contain the egg mixture. Brush olive oil on the outside edge of the crust for golden brown color. Scramble 5 eggs with 4 oz of water (water helps the eggs raise). Pour egg mixture carefully on to dough. Sprinkle to 8 ounces of cheese on egg mixture. You take it from here adding your favorite toppings: onions, tomatoes, and green peppers (red and yellow peppers look great also). When adding bacon or ham, these items should be cooked about  $\frac{3}{4}$ 's of the way through before adding to the pizza. Break into small pieces and spread on pizza.**

**Cooking time is about the same as a large pizza, serve with salt & pepper, along with ketchup if you like. This great impulse item will look super in your empty pizza warmer in the morning.**

## **Apple Dessert Pizza**

**Spread dough like you would for a large pizza. Brush olive oil on the outside edges. Spread a can of apple pie filling on pizza surface. Spread some cinnamon flavored applesauce on pizza dough with apple filling. Sprinkle 3 to 4 ounces of cheese over apples. Finish seasoning with cinnamon and sugar to taste before cooking. Cook until dough edges and cheese turn to a golden brown color. Tastes great with vanilla ice cream.**

## **Fried Dough**

**Very simple to make.**

**Cut 24oz doughball into 6 equal pieces. Flatten doughballs as thin as possible Drop in clean frying oil (around 350 degrees).**

**Turn after 1 minute.**

**Fried dough is done when color is golden brown. Add favorite toppings such as cinnamon and powdered sugar and enjoy.**