<table>
<thead>
<tr>
<th>Dough Handling: Frozen</th>
<th>Dough Handling: Refrigerated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Keep frozen for 6 months</td>
<td>Keep refrigerated for 5 Days</td>
</tr>
<tr>
<td>10-12 Hours to thaw</td>
<td>1-2 Hours to get to room temp</td>
</tr>
<tr>
<td>Let dough come to room temperature before using/stretching</td>
<td></td>
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</tbody>
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### 16” Thin Crust Pizza
- Put small amount of flour on dough (Makes less sticky)
- Flatten and stretch dough
- Spread 8 oz Sauce (within ½ of edge)
- Add desired amount of Cheese on top of dough (starting from outside edge of pizza)
- Add toppings as desired
- Preheat oven 450º
- Bake 13-15 minutes (until crust and cheese starts to brown)

### 12” or 14” Thick Crust Pizza
- Stretch Dough
- Place on oiled pan
- For deep dish pull sides up towards top of pan
- For Thicker Crust cover pan with towel or plastic wrap
- Let dough rise for 1-2 hours remove towel or wrap
- Spread Sauce, Cheese, or optional toppings
- Bake 450º oven (12-15 Minutes)

### Grilled Pizza (set grill to medium heat)
- Stretch Dough onto bottom (flip side) of pan
- (use 12”,14” or 12” x 16” pan)
- Flip dough directly onto hot grill
- Cook 1 minute (until grill marks cooked into dough)
- Flip dough over (cook 30 - 40 seconds)
- Remove dough from Grill, place in pan
- Spread Sauce, Cheese, optional toppings
- Place Pan on Grill for 6-8 minutes (until cheese melts)

### Breakfast Pizza
- Stretch dough onto oiled pan
- Place thin layer of cheese along edge of dough
- Place small golf ball size of cheese in center
- Beat 4 raw eggs * Pour on to dough (between the edge and center)
- Spread Bacon, Ham, (any preferred topping used in omelet)
- Sprinkle small amount of cheese
- Bake 450º oven (13-15 minutes)

### Calzone
- Stretch dough into 10” or 12” oiled pan
- Spread sauce, cheese, and toppings onto bottom half of dough
- Pull top half of dough over filled half
- Press down on edges to seal dough along the edge of the pan
- Brush olive oil or egg wash on top of calzone
- Sprinkle seeds or seasonings (if desired)
- Cut 3 small 1 inch slits on top of Calzone
- Bake 450º oven (Bake for 16-18 minutes)

### Stromboli
- Stretch dough to rectangle shape 12” - 14” long
- Place toppings, cheese, oil, or sauce on bottom half of dough
- Pull top half over filled dough
- Press down on long edges of dough and seal
- Do not seal ends
- Placed on appropriate sized oiled pan
- Brush on olive oil, egg wash, seeds or seasoning if desired
- Cut 6 small 1” slits on top of Stromboli
- Bake 450º oven (13 - 15 minutes)

### Focaccia Bread
- Stretch dough to edge of oiled rectangle shaped pan(17”x12”)
- Poke holes in dough with a fork
- Brush olive oil and minced garlic across dough
- Sprinkle basil, oregano, pepper, any preferred seasoning
- Sprinkle parmesan or Romano cheese
- Add toppings and cheese as desired
- Bake 450º oven (16 -18 minutes)

### Garlic Knots or Garlic Sticks
- Stretch dough evenly into rectangle shape
- Cut dough into 10 equal sized strips
- Place each strip or knot on to oiled pan
- Mix ¼ cup olive oil, 2 Tbl minced garlic, ½ tsp basil, 2 Tbl grated cheese.
- Brush mixture on sticks or knots (reserve portion of mixture)
- Bake 450º oven (16-18 minutes)
- Remove from oven, while hot brush mix on top knots/sticks

### Italian Bread Rolls
- Stretch dough evenly into rectangle shapes
- Cut dough into 4 equal sized strips
- Place each strip onto oiled pan
- Allow to rise 1-3 hours remove cover
- Brush olive oil and cover dough
- Bake 450º oven (18-20 minutes)