



PMQ Dough Information Center's

SURVIVAL GUIDE

**by Tom "The Dough Doctor" Lehmann
and Jeff Zeak**



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Thank You,
Tom and Jeff,
for sharing your years of
dough and pizza knowledge!

The team at





Meet the Bakers

Tom Lehmann – Director, Bakery Assistance, AIB

Joined AIB: July 1965

Expertise: *Technical advisor and field consultant in the baking and pizza industries, as well as a consultant to both the wholesale and retail pizza industries*



Tom has worked in both the wholesale and retail baking industries and has held many positions within the American Institute of Baking (AIB), including the directorship of the Experimental Baking Group and overseeing projects pertaining to new ingredients and product development.

As director of bakery assistance, Tom has traveled and lectured extensively in the United States and internationally while under contract with private and governmental agencies. He is responsible for the AIB's Individualized Training Program and implementation of specific regional training seminars.

Tom is on the editorial advisory board for *PMQ's Pizza Magazine*; writes a monthly column, *In Lehmann's Terms*, for the publication; and is active in *PMQ's* trade shows, radio broadcasts and other industry events.

Jeff Zeak – Manager, Pilot Plant, AIB

Joined AIB: December 1987

Expertise: *Ingredient technology, problem solving, product development and education/training in the areas of baking and pizza technologies*



Prior to joining the AIB, Jeff gained seven years of experience by working in the foodservice and retail baking sectors. He has completed AIB's Baking Science and Technology course and is actively pursuing a BS degree in marketing and management at Kansas State University.

Jeff frequently participates in events sponsored by *PMQ's Pizza Magazine* and can be found giving dough advice on PizzaTV.com.

Pizza Tips

From “The Dough Doctor”

- **Not all pizzas are made using “pizza” flour.** Some pizzas, especially thick-crust and pan-style pizzas, are best made with a lower protein content (11% to 12.2%) bread-type flour.
- **Finished dough temperature is perhaps the most critical aspect of effective dough management.** For most of us, this means adjusting the temperature of the water that’s added to the dough to give a finished dough temperature in the 80° to 85°F range. Use water at about 65°F to accomplish this.
- **If your pizzas will be loaded with a lot of fresh vegetables, air impingement ovens are possibly the best oven type to use.** The high airflow provided by these ovens acts like a hair dryer to evaporate the moisture as it is released from the vegetable toppings, giving a drier finished pizza.
- **Do you want to reduce the cost of cheese used on your pizzas?** Try changing over to a more flavorful whole-milk mozzarella or provolone cheese, and reduce the amount to not more than $\frac{2}{3}$ of what you presently use (about 3.5 to 4 ounces on a typical 12” pizza). The total reduction in cheese will allow your customers to taste the other topping ingredients, and the more flavorful cheese will still provide all the cheese flavor needed without overpowering the pizza.
- **Think an air impingement oven can’t provide a pizza with a hearth-baked characteristic?** Try using a Lloyds Pans Hearth Bake Disk; then eliminate the sugar in your dough formula, and set the baking temperature between 450° and 475°F and the baking time at 6 to 6.5 minutes (if you have one of the older air impingement ovens), or at 475° to 500°F for 5.5 minutes (if you have one of the newer, high-efficiency air impingement ovens). You may need to make a few minor changes, but this will get you pretty close to where you want to be.
- **The No. 1 reason for a dough that bubbles during baking is that it was taken directly from the cooler to the prep table to the oven.** If you must work your dough right out of the cooler, dock it with a plastic dough docker before dressing the dough skin. This will help control the bubbling situation.



Pizza Tips From “The Dough Doctor,” cont.

- **Thinking about buying an oven?** Before running out and buying the first oven you see, give a lot of thought to your store concept, the type of pizza that you will be/are offering your customers, and any local zoning ordinances. Then, once you have decided upon a type of oven, contact different manufacturers, view the ovens at trade shows, get informed, and then make an educated decision. The oven will possibly be your most expensive equipment purchase—buy wisely.
- **More is not always better when making pizzas.** A lot of people are turning toward lighter, less heavily topped pizzas that utilize fresh tomato slices rather than traditional sauce, as well as a lighter application of other toppings. The resulting pizzas are normally quite crispy, have great eye appeal (think “gourmet” pizza) and are less filling. Combine this formula with fresh basil and oregano, and you might be surprised at how popular it can be.
- **Do your customers ever complain that pizza gives them gas or heartburn?** Delete the dried basil and oregano and replace with fresh green leaf basil and oregano for a “burpless” pizza with fantastic flavor. A good way to handle this on a make line: Cut up the basil and oregano, and then make a blend of three parts cut basil to one part cut oregano; toss the cut leaves together in a large plastic bowl and apply to the pizza skin before adding sliced tomato—or, if you use a form of canned tomato or a sauce, apply the fresh basil/oregano after you have applied the tomato product, and then finish the pizza in your normal manner.
- **Keep in mind that instant dry yeast (IDY) and active dry yeast (ADY) now both come in vacuum-packed bags, so the packaging is identical.** Be sure of which one you are using, and make sure to use it according to the manufacturer’s recommendations for best results. (This generally means putting the ADY into a small amount of 100°F water and allowing it to hydrate for 10 to 15 minutes before adding it to the mixing bowl; for IDY, add the dry yeast directly to the flour just before you begin mixing.)
- **Are your doughs inconsistent?** Try holding back the oil. Don’t add the oil until you have mixed the dough sufficiently long enough to hydrate all of the white flour (typically about two to three minutes at low speed). Then add the oil and mix for one more minute at low speed to incorporate it, and mix the dough in your normal manner. This will prevent the flour from soaking up the oil, which can interfere with the total water absorption properties of the flour.
- **When making a dough with whole-grain or whole-wheat flour, it’s best to use a “soaker” to allow for full hydration of the whole-grain/whole-wheat flour.** This is easily accomplished by putting the flour to be soaked into a suitably sized container, then adding 68% of its weight in water. Allow this to soak/hydrate for a minimum of 60 minutes; then add it to the mixing bowl along with the other ingredients and mix just to form a cohesive dough. To calculate the amount of water needed to hydrate white flour, calculate 64% of the weight of the flour and add this as the remainder of the water for your dough.
- **Do you want to mix your dough a little faster?** Add the water to the bowl first, then add the flour, followed by the other ingredients, and mix in the normal manner. This will save about two minutes from your total mixing time.
- **If you’re making a dough that will be formed by the hot press method, you will probably need to include some PZ-44 in the dough formulation to control snap-back after pressing the dough.** Add an amount of PZ-44 in the 1% to 2.5% (flour basis) range.



DANNY KLIMETZ

Pizza Tips From “The Dough Doctor,” cont.

- **Do you use a seasoned spun aluminum pan or screen?** Protect the seasoned finish on the pans by never allowing the pans/screens to soak in water. If you must wash them, holding the pan in one hand and a soft bristle brush in the other hand, dip the pan into the wash water and lightly scrub the pan to remove debris. Then dip in the rinse, followed by a quick dip in the sanitizer, and then wipe dry and pass through the oven to thoroughly dry the pans. Failure to do this can result in the seasoned finish coming off the pans like sunburned skin—then you’ll have to strip all of the finish from the pans and start the seasoning process all over again.
- **Are you or your employees “toss-challenged”?** When you hand form the dough balls into pizza skins, do you end up with paper-thin centers on the dough skins? There is an easy solution. Use a dough sheeter/roller to open the dough balls up to about $\frac{3}{4}$ of the desired finished diameter, then finish opening the dough to finished size by hand. The dough skin will look and bake just like it was opened entirely by hand, but you won’t have the overly thin center portion.
- **Are you in the market to buy a new mixer?** All mixers, regardless of size, are not created the same. Within many brands’ lines, you’ll find both heavy-duty mixers, and light (or standard-duty) mixers. Study the different mixers offered by the company manufacturing the mixer you’re considering, and find out if each is a heavy-duty or regular-duty mixer. In most cases, both can be used to mix pizza dough, but the heavy-duty mixers will mix more dough in a shorter time (because the dough can usually be mixed at a faster speed) than the regular-duty counterpart—and, in all probability, it will continue to mix that dough without protest for many years to come, while the regular-duty mixer may require that you obtain the name and telephone number of a good mixer repairman at some point in the future. Pizza dough puts quite a strain on the mixer, so make a good investment—buy the heavy-duty option whenever you can.
- **Is New York City water really necessary to make a good New York-style pizza?** In one word, no. One of the better New York pizzas that I’ve had outside of New York was at Pizza Amore, on the island of Saint Thomas, Virgin Islands, and that is a bit far to transport water from New York. Where did their water come from? It was rainwater, collected in cisterns and processed into potable water by the city.



Dough Management Procedure

Effective dough management is crucial to making a dough that will give consistent performance over its life span. You'll also experience minimal dough loss, contributing toward a lower dough making cost. The three basics of quality dough management are scaling/weighing of ingredients, a good thermometer (temperature), and the ability to follow a timed schedule.

1. **Weigh all ingredients used to make your dough.** If the ingredient weights vary, so will your dough quality. A&D (www.andweighing.com) makes a very good, economical and reliable scale.
2. **If you use active dry yeast (ADY), use a good dial-/stem-type thermometer to measure the temperature of the water in which you must hydrate the yeast.** The amount of water used to hydrate ADY is four to five times the weight of the yeast, and that water should be at a temperature of 105°F. Stir well, allow to set for 10 minutes, and then add to the water in the mixing bowl. If using instant dry yeast (IDY), you should add it directly on top of the flour. Do not hydrate IDY. If you are using fresh compressed yeast, this is best crumpled right on top of the flour; take care to prevent it from coming into direct contact with either the salt or the sugar in the mixing bowl.
3. **Put the water in the mixing bowl first.** In most cases, a water temperature of 65°F will give a finished dough temperature within the desired 80° to 85°F range. Then add the flour and the remainder of dry ingredients. Mix the dough for two minutes at low speed, and then add the oil. Mix for an additional minute at low speed. Switch to second/medium speed and mix for 8 to 10 minutes to finish the dough.
4. **Check the temperature of the mixed dough—it should be within the 80° to 85°F range.** If not, adjust the water temperature of the next dough(s) in 5°F increments (higher or lower) to achieve the targeted range of 80° to 85°F.
5. **Immediately after mixing, take the dough to the bench, scale into the desired weight pieces, form into balls, and place into plastic dough boxes.** Then wipe the tops of the dough balls with a little salad oil and take them directly to

the cooler. You should make every attempt to get all of the dough into the cooler within 20 minutes of mixing.

6. **Cross-stack the dough boxes in the cooler** and let them cool for 90 minutes if the dough weights are 12 ounces or less, and 120 minutes if the dough weights are more than 12 ounces.
7. **After the cross-stacked time has elapsed,** down-stack the dough boxes and nest them to prevent drying.
8. **The dough will be ready to use after 12 hours in the cooler, but they can be left in the cooler for up to 3 days (72 hours).** The dough balls will be at their best after 24 to 48 hours.
9. **To use the dough balls, remove a sufficient quantity from the cooler to provide about three hours of supply.** Keep the dough balls covered in their boxes and allow them to temper at room temperature for 90 minutes before beginning to shape them into pizza skins. Once you begin using the dough balls, the dough will remain good to use for three to four hours.



Recipes: Dough

Emergency All-Purpose Thin and Thick “White” Pizza Dough

Recipe by: Tom Lehmann and Jeff Zeak

This is a good dough formula to have on hand just in case you find yourself out of dough at the most inopportune time. After forming the dough into balls, it will be ready to use in two hours (or a little less). Remember, once the dough is ready to use, it will be good to use for only another hour or so, so plan on mixing additional dough accordingly. Rather than discarding any unused dough balls, try forming them into pizza skins and placing them on screens in the cooler, where they can be saved for use later in the day during the busy periods. We don't recommend keeping this dough from one day to the next.

Ingredient	%	Ounces	Grams
Water (50°-52°F, variable)	58.0	116 (7.25 lbs.)	3292
Organic bread flour (12%-12.7% protein)	100.0	200 (12.50 lbs.)	5675
Salt	1.9	3.8 (0.24 lbs.)	108
Sugar (Optional)	1.0	2 (0.13 lbs.)	57
Yeast (IDY)	1.0	2 (0.13 lbs.)	57
Oil*	3.0	6 (0.38 lbs.)	170

*90% vegetable oil + 10% olive oil blend

Desired final dough temperature: 90°-95°F

1. Add water.
2. Add all dry ingredients.
3. Mix 2 minutes at low speed.
4. Add oil, mix for 1 to 2 more minutes at low, and then mix at medium speed 8 to 10 minutes, or until dough tests done (dough ball/skin test).
Mix for 4 minutes longer than you would for your normal dough.

Scale: 397 grams (14 oz.) for 14" thin crust
312 grams (11 oz.) for 12" thin crust
312 grams (11 oz.) for 10" thick crust

Allow dough to rest at room temperature for approximately 2 hours.

Thick 'n' Buttery Dough Formula for Take & Bake Pizza

Recipe by: Tom Lehmann

Note: Ingredient amounts have been rounded off for ease of scaling.

Ingredient	%	Weight
Strong bread flour	100.0	50 lbs.
Salt	2.0	1 lb.
Sugar	5.0	2 lbs., 8 oz.
Butter/Margarine	5.0	2 lbs., 8 oz.
Yeast (compressed)	0.75	6 oz.
Coated leavening	1.0	8 oz.
Water (60°F, variable)	55.0	27 lbs., 8 oz.

Desired final dough temperature: 80° to 85°F

1. Put water in the mixing bowl, followed by the remainder of ingredients. Mix at low speed for two minutes, and then mix at medium speed until the dough takes on a smooth appearance (about 8 minutes).
2. Divide the dough into desired weight pieces and form into balls. Wipe the dough balls with salad oil or a butter-flavored oil, and allow to ferment (rise) at room temperature for 60 to 90 minutes, or until the dough can be easily formed into skins approximately ¼" thick.
3. Put the skins in the cooler on a screen or pan and allow them to cool for 30 to 45 minutes. When cooled, stack the skins 10 high, with a piece of parchment paper between each skin. Cover the stack with a plastic bag to prevent drying. Skins can be used throughout the day when kept in the cooler.
4. For extra flavor, brush the edge of the dressed skin with butter-flavored oil or garlic oil.



Pizza Dough for Home Baking

Recipe by: Tom Lehmann

Ingredient	Amount
Bread flour.....	3 c., unsifted
Salt	2 tsp.
Sugar.....	1½ tbsp.
Yeast (active dry)	1 package
Warm Water (100°F).....	1 c.
Oil.....	2 tbsp.

1. Suspend yeast in the water. Add a pinch of sugar and stir well. Set aside to activate for 10 minutes.
2. Place flour, salt and sugar in a mixing bowl. Stir the yeast suspension and add to the ingredients in the mixing bowl.
3. Using a wooden spoon, stir the mixture for 1 minute. Add the oil and continue mixing (stirring) until the dough becomes too thick to stir with the wooden spoon (generally, 2 to 4 minutes).
4. Cover the bowl with foil, wax paper or a damp towel and set aside to ferment for 1 to 1½ hours. Punch the dough down as necessary to keep it in the bowl.
5. Turn the dough out onto a floured bench or countertop. Knead the dough by hand for about 2 minutes. Oil the mixing bowl, and place the dough back into the bowl for 15 to 30 minutes.
6. Turn the dough out again onto a lightly floured bench or countertop. Using a knife or bench scraper, divide the dough into 3 equal pieces.
7. Lightly flour each dough piece and roll them out thin (makes a 10”- to 11”-diameter crust). If the dough tends to shrink back after rolling, set it aside for 10 minutes on a floured surface, and roll or stretch it by hand to fit a 10” to 11” pizza pan or stone.

Whole White Wheat Pizza Dough with Multigrains

Recipe by: Jeff Zeak

This is a true whole-wheat dough with the addition of some multigrain blend to add texture and additional flavor to the finished crust. If you are interested in “whole-grain” advertising for your crust, this is one to look at. The use of honey in this formula provides added flavor, in addition to the improved perception of “healthy eating” when combined with the appropriate toppings.

Ingredient	%	Ounces	Grams
Water (50°-52°F variable).....	66.0.....	132 (8.25 lbs.).....	3746
Whole White Wheat Flour.....	80.0.....	160 (10.0 lbs.).....	4540
(12% - 12.7% protein)			
Your favorite multigrain mix	20.0.....	40 (2.5 lbs.).....	1135
Salt	2.0.....	4 (0.25 lbs).....	113
Honey.....	4.0.....	8 (0.50 lbs).....	227
Yeast (IDY)	0.75.....	1.5 (0.09 lbs.).....	43
Oil*	5.0.....	10 (0.63 lb.).....	284

*90% vegetable oil + 10% olive oil blend

Desired final dough temperature: 80°-85°F

1. Add water.
2. Add whole white wheat flour and multigrain mix.
3. Mix 2 to 3 minutes at low speed.
4. Allow to hydrate for 30 minutes.
5. Add salt, honey and yeast.
6. Mix 2 to 3 minutes at low speed.
7. Add oil and mix 1 to 2 more minutes at low. Then mix 3 to 4 minutes, or until dough tests done (dough ball/skin test) at medium speed.

Scale: 595 grams (21 oz.) for 14” medium-thick crust
 454 grams (16 oz.) for 12” medium-thick crust
 454 grams (16 oz.) for 10” thick crust

Recipes: Sauce

Gluten-Free Pizza Dough

Recipe by: Jeff Zeak

If you're interested in making a gluten-free pizza crust/dough, this is a very good starting point. Be aware that this is more like a batter rather than a dough and needs to be par-baked in or on a solid pan. The dough can then be frozen for later use. Pull the crust from freezer as desired and rebake to suit desired doneness.

Ingredient	%	Ounces	Grams
Expandex Tapioca Starch..... (Corn Products Corp. #160901)	45.72	43.39 (2.71 lbs.)	1230
Buffalo Corn Starch..... (Corn Products Corp. #034010)	14.87	14.11 (0.88 lbs.)	400
Rice flour, fine	35.69	33.86 (2.11 lbs.)	960
Defatted soy flour, inactive.....	3.72	3.53 (0.22 lbs.)	100
Xanthan gum.....	0.93	0.88 (0.06 lbs.)	25
Sugar.....	7.44	7.05 (0.44lbs.)	200
Salt.....	0.93	0.88 (0.06 lbs.)	25
Yeast (instant dry yeast (IDY)).....	1.12	1.06 (0.07 lbs.)	30
Powdered whole eggs (PWE)..... or	3.72	3.53 (0.22 lbs.)	100
Liquid whole eggs (LWE).....	14.87	14.10 (0.88 lbs.)	400
Oil*	13.38	12.70 (0.79 lbs.)	360
Water (105°F, variable; if using PWE)	58.36	55.39 (3.46 lbs.)	1570
or			
Water (105°F, variable; if using LWE).....	47.21	44.80 (2.80 lbs.)	1270

Desired final dough temperature: 95°F

1. Add all dry ingredients, including powdered eggs (if using) to mixing bowl and blend.
2. Add liquid eggs (if using) and oil to dry blend above.
3. Mix 2 to 3 minutes at low speed; the mixture will be dry and crumbly.
4. Add water, and mix 2 to 3 more minutes at low speed. Then mix for 2 to 3 minutes at medium speed until batter is smooth.

Scale: 397 grams (14 oz.) for 14" medium-thick crust
312 grams (11 oz.) for 12" thin crust

After rise, par-bake at 380°F for 5.5 minutes in an air impingement oven

510 grams (18 oz.) for 10" thick crust

Par-bake at 380°F for 9 minutes in an air impingement oven

Press dough out evenly on oil-coated pan. (Use a light coating of oil for a flat pan, or ½ oz. for 10" deep dish pan.)

Allow dough to rise in covered pan for 1 to 2 hours.

Basic Pizza Sauce

Recipe by: Tom Lehmann and Jeff Zeak

Ingredient	Amount
Tomato paste	2 #10 cans
Diced tomato.....	1 #10 can
Tomato sauce.....	5 #10 cans
Crushed tomato	4 #10 cans
Olive oil.....	24 oz.
Salt	8 oz.
Garlic powder	5 oz.
Minced onion (dry).....	5 oz.
Oregano	2 oz.
Black pepper.....	1.5 oz.
Parmesan cheese.....	16 oz.
Romano cheese	6 oz.

Water: Adjust water content as necessary to obtain desired consistency (usually only 2 or 3 #10 cans of water are required).

Add all ingredients together and mix until well-blended. This sauce should not be precooked. Refrigerate, and use as needed. Sauce will keep for several days under refrigeration.

For a spicy sauce, add dehydrated red pepper with seeds. Adjust the amount added to suit specific tastes.

Note: Do not use an aluminum container for storing pizza sauce.



Chunky Pizza Sauce

Recipe by: Tom Lehmann and Jeff Zeak

Ingredients	Ounces	Grams
Tomato puree	1 #10 can (107 oz.).....	1 #10 can (3033 g.)
Ground unpeeled pear tomatoes	½ #10 can (105 oz.)	½ #10 can (2977 g.)
Strips of peeled tomatoes.....	½ #10 can (102 oz.)	½ #10 can (2891 g.)
Olive oil.....	4 oz.	114 g.
Salt	1.33 oz.	38 g.
Minced onion (dry).....	0.83 oz.	24 g.
Oregano	0.18 oz.	5 g.
Black pepper.....	0.25 oz.	7 g.
Parmesan cheese.....	3 oz.	85 g.
Romano cheese	1 oz.	28 g.
Water	21 oz. (1 pt., 5 oz.)	604 g.

Add all ingredients together and mix until well-blended. This sauce should not be precooked. Refrigerate, and use as needed. Sauce will keep for several days under refrigeration. If sauce is too thick, you may add water to thin out to desired consistency.

Note: Do not use an aluminum container for storing pizza sauce.

All tomato products shown in this formula are from Stanislaus Food Products (www.stanislaus.com).



Basic Pizza Sauce for Home Baking

Recipe by: Tom Lehmann

Ingredient	Amount
Crushed tomato	1 c.
Tomato paste	1 c.
Tomato sauce.....	2 c.
Olive oil.....	1 tsp.
Salt	1 tsp.
Garlic powder	1 tsp.
Onion powder.....	1 tsp.
Oregano	2 tsp.
Basil	1 tsp.

Add all ingredients together and mix until well-blended. This sauce should not be precooked. Refrigerate, and use as needed. Sauce will keep for several days under refrigeration.

For a spicy sauce, add dehydrated red pepper with seeds. Adjust the amount added to suit specific tastes.

If the sauce is a little too thick, you may add water to thin out to the desired consistency.

Note: Do not use an aluminum container for storing pizza sauce.

Recipes: Pizza

New York-Style Pizza

Recipe by: Tom Lehmann

This formula produces a somewhat thin crust with a tough, chewy texture.

Ingredients:

Flour (a typical pizza flour with 13.5 to 14% or more protein).....	100%
Salt	1.75%
Olive oil.....	1%
Compressed yeast	0.5 to 0.75%
Water (with the temperature adjusted to give a finished dough of 80° to 85°F)	58% to 65%

How to prepare:

Standard dough making procedure: Put water into the mixing bowl. Add the salt and sugar, then the flour and the yeast. Mix at low speed for about 2 minutes, then mix at medium speed until all of the flour has been picked up into the dough. Add the oil and mix for 2 minutes at low speed. Then mix the dough at medium speed until it develops a smooth, satiny appearance (generally about 8 to 10 minutes, using a planetary mixer).

The dough temperature should be between 80° and 85°F. Immediately divide the dough into the desired weight pieces and round into balls. Wipe the dough balls with salad oil, and place into plastic dough boxes. Make sure that the dough balls are spaced about 2” apart. Cross-stack the uncovered dough boxes in the cooler for 2 hours, as this will allow the dough balls to cool down thoroughly and uniformly. The dough boxes can then be nested, with the top box being covered. This will prevent excessive drying of the dough balls.

The dough balls will be ready to use after about 12 hours of refrigeration. They can be used after up to 72 hours of refrigeration with good results. To use the dough balls, remove a quantity from the cooler and allow them to warm at room temperature for approximately 2 to 3 hours. The dough can then be shaped into skins, or shaped into pans for proofing. Unused dough can remain at room temperature (covered to prevent drying) for up to 6 hours after removal from the cooler.

Note: If using active dry yeast (ADY), use only ½ the amount as compressed yeast. Then suspend the ADY in a small quantity of warm water (105°–110°F) and allow it to stand for 10 to 15 minutes. Add this to the water in the mixing

bowl, but do not add the salt and sugar to the water; instead, add the salt and sugar to the flour, and begin mixing as directed.

If using instant dry yeast (IDY), use only ⅓ the amount as compressed yeast. Add the IDY to the flour along with the salt and sugar, and begin mixing as directed.

Dough weights:

For a 12” crust, use 11 oz. of dough.

For a 14” crust, us 15 oz. of dough.

For a 16” crust, use 19.5 oz. of dough.

Baking:

Bake in a deck oven at 575°F. Bake pizzas on the deck. The pizza is done when the bottom is well-browned and slightly charred. If you use an air impingement oven, check with your oven manufacturer for the correct finger configuration to achieve a “hearth-baked” finger profile. The two keys to making great New York-style pizza: use a high-protein/-gluten flour, and bake at a high temperature.



The Dough Doctor's Favorite Dessert Pizza

Recipe by: Tom Lehmann

16 oz. cream cheese
8 oz. powdered sugar

Blend above until smooth.

While mixing, add 2 (about 100 g) whole eggs (beaten) slowly.
Mix until smooth.

Add 16 oz. sour cream and 16 oz. ricotta cheese. Mix until smooth.

Mix all ingredients until very smooth. The mixture should have the consistency of mayonnaise or soft butter. If it is too stiff/firm, thin it with the addition of a little cream or an additional whole egg. Apply not more than ¼" thick. Preslice apples (I like to leave the skin on) and banana, putting the slices into a mix of 2 lbs. of water and 1 oz. of lemon juice (this helps to keep the apple and banana slices from turning brown). Other toppings may include blueberries, sliced strawberries, mandarin orange slices, pineapple slices/chunks, coconut and lightly toasted nuts. Prepare one of your regular thin-crust pizza skins for use by applying a coating of melted butter to the entire surface. Then sprinkle with granulated sugar, followed by a light application of cinnamon. Apply the cheese mixture as directed, leaving just a very thin exposed rim of dough. Apply the desired fruit and nut toppings and, if desired, apply some streusel topping and bake the same as your regular thin-crust pizzas. When baked, the pizzas should be allowed to set up for 2 or 3 minutes before cutting and serving. If desired, the pizzas can be given a drizzle coating of sugar-water icing (this really makes them look great). To make a sugar-water icing, simply mix together powdered sugar and hot water to make a very thick icing with a pourable consistency. Store this in a squeeze-type bottle and use as needed.

Seafood Alfredo Pizza (No Red Sauce)

Recipe by: Jeff Zeak

Yield: One 12" pie
1 ready-to-use pizza dough shell
½ oz. olive oil
Sprinkle of fresh chopped garlic
3-4 oz. Alfredo sauce
6 split whole raw shrimp, 21-25 count
2-4 oz. imitation crabmeat
4-6 oz. red and/or yellow roasted peppers
6-7 oz. mozzarella cheese
½ oz. Parmesan cheese
Sprinkle of lemon pepper

1. Brush dough with olive oil.
2. Sprinkle garlic over surface of dough.
3. Spread sauce evenly over dough, leaving a 1" border.
4. Spread mozzarella cheese evenly over entire pie.
5. Arrange shrimp and crabmeat over the pie.
6. Arrange roasted peppers evenly over the pie.
7. Spread Parmesan cheese evenly over the pie.
8. Season the top with a dash of lemon pepper.
9. Bake until golden brown and bubbly.

Meat Lovers Pizza

Recipe by: Jeff Zeak

Yield: One 12" pie
1 ready-to-use pizza dough shell
Sprinkle with olive oil infused with chopped garlic
4 oz. pizza sauce
5 oz. of provolone cheese, shredded or cubed
3 oz. of cooked bacon, ½-inch pieces
3 oz. of sliced, sauced meatballs
2 oz. roasted red pepper strips

Apply all ingredients in order and bake until golden brown and bubbly.



Breakfast Pizza

Recipe by: Jeff Zeak

Yield: One 12" pie

- 1 ready-to-use pizza dough shell
- 10 oz. cooked pork sausage (crumbled or patty)
- 6 oz. (1 c.) cooked hash brown potatoes
- Diced onions (optional)
- Diced green peppers (optional)
- 4 oz. shredded cheddar cheese
- 5 eggs
- ¼ c. milk
- ½ tsp. salt
- ¼ tsp. black pepper
- 2 tbsp. grated Parmesan cheese

} 1½c., or
310 g.

1. Brown sausage if not using precooked sausage. Set aside.
2. Brown hash brown potatoes with onions and green pepper, if desired. Set aside.
3. Whisk eggs, milk, salt and black pepper together. Set aside.
4. Place dough on black dish-style pizza pan. Note: Do not use a pizza screen.
5. Sprinkle sausage evenly over crust.
6. Sprinkle hash brown mixture evenly over sausage.
7. Sprinkle cheddar cheese evenly over hash browns.
8. Pour egg mixture evenly over the top.
9. Sprinkle Parmesan over the top.
10. Bake 25 to 30 minutes at 375°F in a deck oven.

Beef and Blue Pizza

Recipe by: Jeff Zeak

Yield: One 12" pie

- 1 ready-to-use pizza dough shell
- Sprinkle of olive oil infused with chopped garlic
- 4 oz. red pizza sauce
- 5-7 oz. 50/50 blend mozzarella and provolone cheese
- 4-5 oz. (enough to cover) cooked, seasoned ground beef, crumbled*
- 2-3 oz., red onions, half rings
- 1-2 oz., green onions
- 2-3 oz. bleu cheese
- Salt and pepper to taste

1. Sprinkle dough with olive oil infused with chopped garlic.
2. Spread sauce over dough, leaving a 1" border.
3. Spread mozzarella evenly over sauce.
4. Spread cooked ground beef mixture over the pie.
5. Sprinkle with red and green onions.
6. Spread an even coverage of bleu cheese.
7. Bake until golden brown and bubbly.

*Seasoned ground beef

1. Brown ground beef, and season to taste with salt and pepper.
2. Drain fat.



Recipes: Allied Steak

Recipes by: Tom Lehmann

Dough Formula:

All Trumps flour 100% 25 lbs.
Salt 1.75% 7 oz.
IDY 0.375% 1.5 oz.
Olive oil 2% 8 oz.
Water (60°F) 56% 14 lbs.
Dough management procedure: see page 12.

STEAK PIZZA

Mixing:

Add water in bowl, and then add the flour, followed by the salt and IDY. Mix for 2 minutes at low speed. Add the oil and mix for 1 minute at low speed. Mix at medium speed for 10 minutes (finished dough temperature: 82°F). For 12" pizzas, scale the dough into 10-ounce pieces. On the following day: Remove dough from cooler and allow to temper at room temperature for 90 minutes then begin stretching the dough balls by hand to form 12" pizza skins. Brush skins with olive oil, apply 1 tsp. of minced garlic and fresh tomato slices (or 4 oz. of drained Stanislaus 74/40 Tomato Fillets), and then apply a light scattering of a blend consisting of three parts green leaf sweet basil leaves and one part fresh green leaf oregano. Randomly apply 4 oz. of Grande fresh whole-milk mozzarella cheese (1 large ball) over the pizza. Apply 3 oz. of Allied Steak Strips, and 2 oz. each of sliced onion, green bell pepper and sliced mushrooms.

BBQ STEAK PIZZA

For variation, we also made BBQ Steak Pizza. To make this variation, prep the pizza skin with the olive oil and minced garlic, then apply 3 oz. of barbecue sauce, followed by 4 oz. sliced provolone cheese, 2 oz. sliced onion, and 3 oz. sliced mushrooms. Then add 6 oz. of a blend consisting of 4 oz. Allied Steak Strips mixed with 2 oz. barbecue sauce. Finish by adding a light sprinkling (2 oz.) of shredded Parmesan cheese over the entire top of the pizza.

Baking:

Pizzas were baked at 485°F for 5.5 minutes in a PESI air impingement oven. All pizzas baked in this oven were baked on Lloyd Pans Hearth Bake Disks. Pizzas were baked on the deck at 525°F until the top and bottom of the crust were golden brown in color.

STEAK AND CHEESE HOAGIE

Slice a 8" hoagie bun in half, but be sure to leave a hinge on one side. Brush the inside of each half with garlic-flavored olive oil. Apply 2 oz. sliced provolone cheese to each side of the bun. Apply 4 oz. Allied Steak Slices. Apply 1 tsp. minced garlic through the steak pieces. Add 2 oz. caramelized onion, 2 oz. sautéed green bell peppers, and 1.5 oz. sliced mushrooms. Carefully close the roll by bringing the two halves together; then roll the bun in a piece of foil, place on a baking screen, and pass halfway through the oven (use the center door on an air impingement oven). With a deck oven, place the bun on a baking screen and bake at 525°F for about 2 minutes, then turn and bake for 1 more minute. Unwrap the roll, add several garden-fresh tomato slices and a few pieces of canned banana peppers (or Greek peppers), and roll the bun in a piece of parchment paper for serving.



Recipes: Gourmet Pizzas

Recipes by: Tom Lehmann

RED SAUCE:

New Vintage Pizza

Red wine-cooked ostrich meat, mild Holland goat cheese, fire-roasted red peppers and green onions

Asparagus Special Pizza

Cheese pizza with fresh asparagus, red bell peppers, garlic and provolone cheese

Bay Area Pizza

Cheese pizza with sun-dried tomatoes, oven-roasted eggplant, oven-roasted garlic and parmesan cheese

Smoky and a Bit Sweet Pizza

Barbecue and pizza sauces with Black Forest smoked turkey ham, roasted red bell peppers and pineapple, all under a layer of mozzarella

Cassiopeia Pizza

Cheese pizza with water chestnuts, broccoli, fire-roasted pimientos, roasted garlic, toasted sesame seeds and Asiago cheese

Inspector Mike's Pizza (One Hot Pizza!)

A garlic and clam lovers pizza with pizzazz: spicy sauce with oven-roasted cloves of garlic and a marinated mixture of clams, herbs and fresh garlic

WHITE SAUCE:

Brown & White Pizza

Wheat crust with a white sauce, a blend of cheeses, green onions and garlic

Double White Pizza

Sautéed onions with a hint of poppy seed in a white cream sauce, black forest turkey ham and mozzarella and Parmesan cheeses

Thai Vegetarian Pizza

Coconut and ginger sauce with fresh basil, sautéed leeks, shiitake mushrooms, fresh broccoli, julienne red bell peppers, and mozzarella and provolone cheeses

GREEN SAUCE:

Creamy Pesto and Mushroom Pizza

Pesto sauce and cream cheese blended together with sliced mushrooms, Roma tomatoes, garlic and mozzarella cheese

Wheat Pesto and Andouille Sausage Pizza

Oven-roasted andouille sausage, pesto sauce, mushrooms and red bell peppers on a wheat crust

Boursin Cheese & Pesto Pizza

Boursin and mozzarella cheeses, pesto sauce, dry salami, white mushrooms, green deli olives and fresh garlic

ALTERNATIVE SAUCES/SAUCELESS:

Chicken, walnut and shiitake and crimini mushroom Pizza

Made with a mixture of grilled chicken, oven-roasted shiitake mushrooms, sautéed crimini mushrooms, walnuts, garlic and Boursin cheese

Mel's Artichoke Pizza

Artichokes, baby corn, green onion and three cheeses

Bay Shrimp and Danish Havarti Pizza

Bay shrimp, fresh garlic, and mozzarella and Danish Havarti with dill cheeses

Shiitake Mushroom and Shrimp Pizza

Knife and fork pizza—oven-roasted shiitake mushrooms with bay shrimp, dots of garlic butter, and Boursin, mozzarella and Parmesan cheeses

European-Style Asparagus Pizza

Fresh asparagus, Cara Mia Dried Roma Tomatoes, garlic, and mozzarella and Asiago cheeses

A Cut Above: Simple and Elegant "Old-World Pizza"

Fresh basil, sun-dried tomatoes, A Cut Above Fresh Garlic, Asiago and mozzarella cheeses

Italian Fondue Pizza

A medley of mixed cheeses, green onions and fresh garlic

Eggplant & Parmesan Pizza

Roasted eggplant sautéed with onion, tomatoes, mushrooms, garlic, herbs and spices, with mozzarella and Parmesan cheeses

Far Side Pizza

Cherry fruit topping, Canadian bacon and currants, all under a mound of mozzarella

Mushroom Lovers Pizza

Sautéed mushrooms, garlic and herbs in a creamy sauce, finished with mozzarella and provolone cheeses

Homemade Italian Caponata With Three Cheeses Pizza

Eggplant, capers, red bell peppers, tomatoes, celery, onion, olives and garlic

Whole-Wheat Curry Pizza

A medley of mixed vegetables in a light curry sauce with cheddar cheese

Whole-Wheat Special Vegetarian Pizza

A sautéed mixture of California spinach, cherry tomatoes, white mushrooms and red onions, topped with Nicole's Olives and feta cheese

Recipes: Miscellaneous

Quick Recipe Ideas From Jeff Zeak

Philly Cheese Steak (traditional crust of choice): Alfredo sauce, steak (flavored with green Tabasco or chipotle Tabasco), roasted red onions, roasted green peppers, 50/50 mozzarella/provolone blend, mushrooms

Clam (traditional crust of choice): tomatoes; red sauce or white sauce; clams; fresh rosemary, tarragon or thyme; bacon; mozzarella; artichokes; capers

Southwest Vegetable (masa crust): refried beans flavored with chipotle, tomato sauce, rice, black beans, roasted corn, cilantro, cumin, mozzarella, dried oregano, squeeze of lime juice after baking

South of the Border (masa crust): tomato sauce, Mexican Flavor beef crumbles, cilantro, cumin, 50/50 mozzarella/provolone blend, black olives, red onions, red and green peppers, jalapeños, squeeze of lime juice after baking

Chicken Ranch (traditional crust of choice): ranch dressing, bacon, chicken (can flavor with Tabasco), mozzarella cheese, Roma tomatoes, mushrooms, artichokes, red onions, jalapeños (optional), dried oregano

BBQ Chicken (traditional crust of choice): barbecue sauce, bacon, chicken (can flavor with Tabasco), mozzarella cheese, Roma tomatoes, mushrooms, artichokes, red onions, jalapeños (optional), dried oregano

Margarita (traditional thin crust of choice): traditional with basil, or make with sun-dried tomato pesto

Super Dolce: SuperDolce sauce, fresh basil, fresh mozzarella (optional)



Whole-Wheat or 25% Wheat Crust: Sausage and mushrooms, or just mushrooms

Sicilian (garlic beer crust): olive tapenade, fresh herbs, 74/40 tomatoes, capers

Breadsticks (traditional crust of choice): Proof deep-dish pizza dough to desired consistency, spread top with olive oil, dust with dried ground rosemary, and add light sprinkle of cheese on top. Bake at 480°F for 3.5 to 4 minutes in an impingement oven. Slice into strips and serve with heated marinara sauce for dipping.

Calzones (folded pizza shape, traditional crust of choice): ricotta cheese, other types of cheese, meats, vegetables, with or without sauce. Serve with or without heated marinara sauce for dipping.

Stromboli (loaf shape, traditional crust of choice): Cheese, meats, vegetables, without sauce. Serve with or without heated marinara sauce for dipping.

