




INDIVIDUAL PERSONAL PIZZA

A small pizza, made with Rich's whole grain dough.

Yield: 1 Pizza



INGREDIENTS

- 1 Each  5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
- 2 tbsp. Prepared Pizza Sauce
- 1/2 oz Shredded Mozzarella Cheese
- 1 1/2 oz Other Protein or Fresh Vegetables

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F until ready to use. Remove desired number of doughs from the case and place doughs on parchment lined sheet pans. It is VERY important to cover the pan of dough with oiled plastic to prevent dough from drying out during thawing.
- 2 Place the covered dough in the cooler to thaw overnight. It is IMPORTANT to allow the covered thawed dough to age (temper) and rise at room temperature 2-3 hours or place in a proof box set at 100°F /85% humidity until it is light and fluffy.
- 3 Pan the tempered/proofed dough on oiled or lined sheet pans. Use gloved fingertips or a docker and gently dimple or dock the dough to eliminate bubbles on the baked pizza. Top and bake pizza on sheet pans or transfer to pizza screens.
- 4 Top the docked dough with 2 Tbsp. prepared pizza sauce and spread to within ¼-inch of the edges. Top the sauce with ½ oz. shredded mozzarella cheese.
- 5 Add 1 ½ oz. of your choice of other protein toppings or fresh vegetables. Place in a preheated 350°F convection oven or 500°F conveyor oven and bake until crust is golden brown.

CHEF NOTES

EACH PIZZA PROVIDES 2 OZ. EQ. BREAD, 2 OZ. EQ. M/MA,& 1/8 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS