

PIZZA DOUGH RECIPE ← PROCEDURE

THE PERFECT FARRELLI'S CRUST

5 simple high quality ingredients mixed precisely and proofed for at least 24 hours before considered ready to bake and the perfect foundation for our flavorful sauces and fresh toppings.

We bake our crust to a perfect golden brown with slightly charred marks of **caramelization**. When you bite into Farrelli's pizza crust you will experience a slight crunch, a tender chewy texture, and a clean flavor with a hint of sweet smokiness from our open flame ovens.

PIZZA DOUGH INGREDIENTS:

- **Northwest Tap Water:** Water is 62% of Farrelli's dough recipe. It adds moisture and flavor while permitting each ingredient to blend and combine. The cleaner the flavor of the water the better the flavor of the dough.
- Yeast: an active organism that contains enzymes whose job is to leaven (make rise) the bread through a process called fermentation. The active enzymes in the yeast break down starch into more flavorful sugars. The yeast uses these sugars and produces not only carbon dioxide and alcohol but also a host of flavorful byproducts such as organic acids and amino acids.
- **High Gluten/Protein Flour:** Farrelli's uses a high protein/gluten flour because it allows for a crispier crust with a chewier bite profile. The higher the protein the longer the fermentation process will take.
- **Semolina Flour:** Made from high protein wheat durum, Semolina gives nutty sweet flavor and helps give more crunch to the crust.
- Olive Oil: Flavors the crust as well as helps provide a silky texture for shaping.
- **Kosher Salt:** Adds flavor. It is important to note that salt slows the fermentation process so is added last and only after the water, yeast, flour have had a chance to mix so the yeast is activated.

PROOFING TECHNIQUE

The final step before baking any bread is a technique called *proofing*. Proofing allows the yeast to do one last rise in its fermentation process which allows the yeast to consume most of the sugar out of the flour. Proofing takes place after dough has been shaped and before it is baked.

- Allows for the maximum fermentation resulting in a dough that will bake with less bubbling because the yeast had a chance to eat the sugar and release all the gas prior to baking.
- Brings the temperature of the dough from 38° to 70° degrees which greatly improves the bake of your crust and helps eliminate the gum-line because the dough can cook all the way through!

Avoiding Gum Line

A gum line is formed in the crust when moisture saturates the dough causing the layer between the crust and sauce to be gummy (or wet or raw). How does this happen?

- 1. Too much moisture. This can be caused by too much water in dough and not following the recipe.
- 2. Heavy Toppings or Sauce: This prevents steam from escaping during the bake.
- 3. No space for moisture release. Always swirl "peaks and valleys" when saucing and clear a space in middle of pie so moisture can release.
- 4. **Cold dough going into the oven.** The outside cooks before the internal dough can reach desired baking temp crust is raw on the inside.



PIZZA DOUGH RECIPE

INGREDIENTS

NW TAP WATER 65°-68°	16.5 LBS
POWER FLOUR	25 LBS
DRY YEAST	2 OZ
SEMOLINA FLOUR	3 LBS
OLIVE OIL	10 OZ
KOSHER SALT	9 OZ

MIXNG INSTRUCTIONS

- 1. ADD 14.5# WATER (65-68) INTO DOUGH BOWL.
- 2. ADD 2 OZ DRY YEAST INTO 2LBS OF 105 DEGREE WATER AND WHISK VIGOUROSLY FOR 30 SECONDS. THE YEAST SHOULD DESOLVE AND HAVE FOAM ONTOP IT.
- 3. ADD YEAST WATER MIX TO THE 14.5 LBS OF WATER IN THE DOUGH BOWL.
- 4. ADD 25# POWER FLOUR AND 3# SEMOLINA.
- 5. SET TIMER FOR 15 MINUTES ON SPEED 1.
- 6. ONCE DOUGH STARTS MIXING ADD 80Z KOSHER SALT + OLIVE OIL

FINISHED DOUGH

- AFTER 15 MINUTES OF MIXING THE DOUGH SHOULD HAVE A SILKY TEXTURE AND A TEMPERATURE OF 79-83 DEGREES.
- CUTTING AND ROLLING DOUGH
 - o 12" 12 OZ
 - o 16" 23 OZ
 - PERSONAL & KIDS 6 OZ

PROOFING

- DOUGH SHOULD PROOF FOR 30-45 MINUTES AT ROOM TEMPERATURE WHILE IT IS BEING CUT AND ROLLED.
- DOUGH NEEDS TO BE <u>COLD PROOFED IN WALK-IN COOLER FOR **AT LEAST 24** <u>Hours.</u> Dough is best between 24-48 Hours Cold Proofing.
 </u>
- DOUGH NEEDS TO BE PROOFED AT ROOM TEMPERATURE FOR A MINIMUM OF 1 HOUR BEFORE USED ON THE PIZZA LINE.
- DOUGH SHOULD BE BETWEEN 55-70 DEGREES BEFORE IT GOES INTO THE OVEN



INGREDIENTS

NW TAP WATER 65°-68°	10 LBS.
DRY YEAST	1 OZ
WHEAT FLOUR	12.5 LBS.
POWER FLOUR	3 LBS
OLIVE OIL	6 OZ
KOSHER SALT	5 OZ
HONEY	8 OZ

MIXNG INSTRUCTIONS

- 1. ADD 8 # WATER (65-68) INTO DOUGH BOWL.
- 2. ADD 1 OZ DRY YEAST INTO 2LBS OF 105 DEGREE WATER AND WHISK VIGOUROSLY FOR 30 SECONDS. THE YEAST SHOULD DESOLVE AND HAVE FOAM ONTOP IT.
- 3. ADD YEAST WATER MIX TO THE 8 LBS OF WATER IN THE DOUGH BOWL.
- 4. ADD 12.5 # WHEAT FLOUR AND 3# POWER FLOUR
- 5. SET TIMER FOR 15 MINUTES ON SPEED 1.
- 6. ONCE DOUGH STARTS MIXING ADD 5 OZ KOSHER SALT + 6OZ OLIVE OIL + 8 OZ HONEY.



HERB FOCCACIA DOUGH RECIPE

INGREDIENTS

NW TAP WATER 65°-68°	16.5 LBS.
DRY YEAST	2 OZ
POWER FLOUR	25 LBS.
SEMOLINA FLOUR	3 LBS
OLIVE OIL	10 OZ
KOSHER SALT	9 OZ
DRIED OREGANO	1/4 OZ
DRIED ROSEMARY	1/4 OZ
DRIED BASIL	1/4 OZ
DRIED THYME	1/4 OZ

MIXNG INSTRUCTIONS

- 7. ADD 14.5# WATER (65-68) INTO DOUGH BOWL.
- 8. ADD 2 OZ DRY YEAST INTO 2LBS OF 105 DEGREE WATER AND WHISK VIGOUROSLY FOR 30 SECONDS. THE YEAST SHOULD DESOLVE AND HAVE FOAM ONTOP IT.
- 9. ADD YEAST WATER MIX TO THE 14.5 LBS OF WATER IN THE DOUGH BOWL.
- 10. ADD 25# POWER FLOUR AND 3# SEMOLINA.
- 11. SET TIMER FOR 15 MINUTES ON SPEED 1.
- 12. ONCE DOUGH STARTS MIXING ADD 9 OZ KOSHER SALT + 10 OZOLIVE OIL + THE DRIED HERBS.

Farrelli's Pizza Temperature Control Sheet

Proper temperatures are required for the safety of potentially hazardous foods. A thermometer must be used to make sure that food is delivered, cooked, cooled, and stored at the correct temperature.

Most bacteria do not grow in hot or cold temperatures. To keep food safe, cold foods must be kept 41°F or colder. Hot foods must be kept 135°F or hotter. The range of temperatures between 41°F and 135°F is called the Danger Zone. When potentially hazardous foods are left in the Danger Zone, bacteria can grow fast or make poisons that can make people sick. Time is ticking... By the time you begin to prepare it, food has been through a lot of steps. It has been grown, shipped, purchased, received, and stored before you begin preparation. You may thaw, mix, cook, cool, serve, or reheat it. All of the time that the food spends in these steps adds up and helps bacteria grow to dangerous numbers. Work with food quickly to keep it out of the Danger Zone between 41°F and 135°F.

Potentially hazardous food may be at room temperature for up to two hours while you are preparing it. When you are preparing food, only take a little of the food at a time. Keep the rest of the food hot or cold until you're ready to prepare it. If the food has been left out at room temperature, or you do not know how long it has been in the Danger Zone, you should throw the food away. It may not be safe to eat.

Keeping Hot Foods Hot. <u>Reheat 165°/Holding 140°-150°</u>

Cooking

Cooking food to the right temperature is the best way to kill germs that might be in the food. Temperatures must be taken with a food thermometer that is inserted into the thickest part of the food. Cooking temperatures depend on the type of food and the cooking time. For proper cooking times and temperatures, see the chart on the next page.

Microwave

All raw animal products cooked in a microwave oven must be cooked to at least 165°F. The food must be covered to maintain moisture, stirred at least once during cooking, and allowed to stand covered for two minutes before serving. Because microwave ovens do not cook food evenly, it is important to measure the food's temperature in several places. These procedures are also used for foods that are reheated in a microwave.

Hot Holding (135°F or hotter)

Because cooking does not kill all bacteria, cooked potentially hazardous food must be kept hot until served. This way the surviving bacteria will not grow back again. Steam tables, soup warmers, and other hot holding units must be turned on and heated up before hot food is put into them. Use a thermometer to check the temperature of the food. HOT food must be kept 135°F or hotter.

Tips for keeping food hot:

- Cover pans.
- Stir food often to distribute heat.
- Never mix cold foods with cooked foods.

Reheating

Food that is cooked and then cooled may be reheated later to be served again. Properly cooled foods that will be served immediately may be reheated to any temperature.

Cold food that will be hot held must be reheated to at least 165°F quickly (within two hours).

Cooking Temperatures

165°F (for 15 seconds): poultry (chicken and turkey), stuffed foods or stuffing, casseroles, all raw animal products cooked in a microwave, and all reheated potentially hazardous foods.

155°F (for 15 seconds): hamburger, sausage.

145°F (for 15 seconds): eggs, fish, beef, pork.

135°F: Vegetables that will be hot held, packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding.

Keeping Cold Foods Cold. <u>41° or below</u> Cold Holding

Remember, bacteria grow quickly when food is in the Danger Zone. Keep cold food cold in a refrigerator in ice, or other approved method to keep bacteria from growing. When using ice to keep food cold, the ice must surround the container to the top level of the food. COLD food must be kept 41°F or colder.

Thawing

Frozen foods must be thawed safely to keep bacteria from growing. Unsafe thawing can let bacteria grow in the outside layers of the food while the inside layers are still frozen. There are three safe methods for thawing food:

• In the refrigerator. Put frozen food in the refrigerator until it is thawed. This method is the slowest and the safest. Be sure that raw meats are on the bottom shelf or in a container so they do not drip onto other foods.

• Submerged under cold running water. Keep the food covered in cold (70°F or colder), running water until it is thawed. As part of the cooking process or in the microwave. Small items, such as frozen burritos, may be thawed while they cook.

Cooling

Cooked leftovers that were not served to customers may be cooled to be served again. Because bacteria can grow quickly in cooling food, cooling is often the riskiest step in food preparation. It is important to cool food through the Danger Zone as fast as possible to keep bacteria from growing. Please take cooling seriously; certain bacteria can make poisons that are not destroyed by reheating temperatures. Improper cooling is a leading contributor to foodborne illness.

Cooling Method Shallow Pan

Divide large containers of food into several shallow pans to cool. This method works well for foods like chicken, sausage, meatballs, ground beef, onions garlic, and soups The steps for the shallow pan method are:

. Put hot food into shallow pans. Make sure the food is not more than 2 inches thick or deep.

2. Put the pans in the refrigerator on the top shelf where nothing can drip into them.

Let air move around the pans – do not stack or cover the pans. Cover the pans after the food is 41°F or colder.

Farrelli's Prep Recipes

F/ • •	ARRELL 10 LBS 2 SSP 2 SSP 2SSP 1 CUP	I'S CHICKEN RAW CHICKEN BREAST LEMON PEPPER ITALIAN SEASONING KOSHER SALT ITALIAN DRESSING	Prep Instructions ; Lay raw chicken down on baking pan, season, and cook uncovered to 165. <u>Prep time 10 minutes, cook</u> time 15 min, shelf life 3 days	
ГТ • • •	TALIAN 12 LB 2 SSP 2 SSP 2 SSP 4 SSP	SAUSAGE RAW SAUSAGE CRUSHED RED PEPPER GROUND BASIL ITALIAN SEASONING FENNEL SEED	Prep Instructions ; Mix in all seasoning into raw sausage, bake and sift every 10 min. Cook to 165, strain. <u>Prep</u> <u>time 10minutes, bake time</u> <u>min, shelf life 5 days.</u>	
F/ • • •	6 LB 5 LB 2 CUPS 2 SSP .2 SSP 2 CUPS	I'S MEATBALL MIX RAW SAUSAGE RAW GROUND BEEF PASTA SAUCE ITALIAN SEASONING BLACK PEPPER CRUSHED CROUTON	Prep Instructions ; Mix all ingredients together , use the #20 scoop to portion, roll and bake to 165. <u>Prep time 15</u> minutes, cook time 30 min, shelf life 4 days.	
SA • • •	8 SHEETS 8 CUPS 2 LBS 1 LBS 1 LBS 1 FL OZ 1 TSP 1 TSP 2 SPP	LASAGNA NOODLES PASTA SAUCE RICOTTA CHEESE MOZZ CHEESE ITALIAN SAUSAGE OLIVE OIL SALT BLACK PEPPER CHOPPED PARSLEY	Prep Instructions ; Put pasta sauce down first in a hotel pan. Equal parts for 3 layers. Finish with oil, salt+pepper, parsley. Bake to 165. <u>Prep time 15</u> <u>minutes, bake time 60 min,</u> <u>shelf life 4 days.</u>	
R · ·	5 LB 1 CUP 1 SSP	GARLIC PEELED GARLIC OLIVE OIL ITALIAN SEASONING	Prep Instructions ; Mix and roast on low heat cov- ered for 60-90 minutes or until soft to the touch. Prep time 10 minutes, bake time 60-90 min, shelf life 5 days.	
C.	5 LBS 1 CUP 1 SSP 1 SSP	LIZED ONIONS SLICED WHITE ONION OLIVE OIL ITALIAN SEASONING KOSHER SALT	Prep Instructions; Mix and roast for 30-60 minutes covered or until they have a Carmel color and soften. <u>Prep time 15</u> minutes, bake time 45 min, shelf life 5 days.	