



Dough Management

Checking the dough to see when and how much should be pulled out should be done first thing in the morning. Also check to make sure there is enough '57 dough made and that it is proofed and ready to be sheeted out for lunch.

Hand Tossed Dough Quantities

The amount of dough you pull out varies from shift to shift. Some things to consider are how well the dough is proofed, the temperature of the kitchen, any big events or caterings during the shift, and how busy you expect to be.

Hand Tossed Dough Management

- All BOH team members should take part in evaluating the dough. The manager in charge or the AKM will be responsible for determining how much dough should be pulled before each shift.
- The oldest stack of dough should be proofed and used first. If, however, there is newer dough getting ready to over proof, use it immediately.
- Stacks of dough to be used for the next shift or the next day need to be evaluated and pulled out of the walk-in for proofing as needed. If dough is proofing too fast, you can always roll it back into the walk-in. Cross-stack dough trays (in the walk-in) to stop all proofing, if necessary.
- If the dough is cold and/or under proofed, pull out dough **at least** two hours before the shift. In many cases this is not enough time. Cold and hard dough creates bad results: the dough can come out of the oven flat, full of bubbles and tasting bland. It is very hard to use, often it will tear while trying to slap, and will have to be thrown out.
- Always be aware of the dates changing in the same stack of dough. The top of the stack may be a different date than the lower and should be used according to how well it is proofed.
- The best dough to work with is room temperature - cool to the touch and should be proofed to twice its original size. It is fairly soft, but not sticky. Don't worry if it has gray spots in the dough. This dough will taste great, rise great and have few bubbles.

- Well-proofed dough will have a yeast flavor (like fresh baked bread). Ideally the best dough to use will be 4-5 days old.
- Remember to allow more time to proof during the cold months and less in the summer months when the kitchen is always hotter. If the dough is over-proofed, it can't be saved. Throw it away. Check with a manager before you throw any dough away.

'57 Thin Dough

- This is the dough Hideaway Pizza started making in the beginning, back in 1957.
- It is made the night before it is used and is only kept for the following day. Always follow the directions found on the '57 Thin bag of flour.
- The dough will rise in a small white dough barrel over night. It will rise slowly for 12+ hours at room temperature.
- The dough is rolled out (sheeted) on pans the following morning for the lunch rush, and late afternoon for the dinner rush.
- **It is very important to trim the sheeted skins 45 mins after you have rolled out the dough, if you trim sooner the dough is likely to shrink into the pan and if you wait longer the dough may be too dry to be used again.**
- Save the scraps, place in an empty dough barrel or clean & dry 12 qt. bucket w/lid. We will let them rise again to be used later in the day.
- The sheeted dough is best if it has had time to rise, in the pan, and dries just a little before it is used.
- It is very important to follow the par levels. Talk to a manager if the par levels seem too high or low.