

# HIDEAWAY PIZZA.

## CHEESING

- The main thing is to use the **CHEESE SCALE** when portioning Mozzarella to make pizzas.
- When spreading the cheese do it directly over the top of the pie.
- Start with the outside edges of the pie and work your way to the middle, don't just put on the appropriate amount in the middle and then move it around to cover red sauce, try to cover the sauce as you are adding Mozzarella.
- For a good even spread on Mozzarella you will need to raise your hands a little higher above the pie.
- Cover the red spots, the sauce will burn if it is not covered with cheese. Only put on the exact amount of cheese. **Don't** reach back into the bin for more cheese, use what is on the pizza already.
- Clean out the cheese bin often, the shredded cheese will dry out, clump up, and gather different topping if left in the bin to long.
- When cheesing a Gluten free pizza, always use Mozzarella from a clean bucket, then dump the rest of that bucket into the cheese bin.

### CHEESE WEIGHTS: ALL PIZZAS

<b>Kids</b>	<b>2.2 oz.</b>
<b>Small/GF/Cauli</b>	<b>3.5 oz.</b>
<b>Medium</b>	<b>6.5 oz.</b>
<b>Large</b>	<b>10.5 oz.</b>

- **EXTRA CHEESE** always goes on the top of all pizza toppings, so guests can see it.

**Kids - add .25 oz.**

**Small & GF - add 1 oz.**

**Medium - add 2 oz.**

**Large - add 3 oz.**

- **LIGHT CHEESE:** use half the amount that the size of pizza would normally be added.