

HIDEAWAY PIZZA.

Pizza Making

Making pizzas at the Hideaway is an ART. Taking PRIDE and paying attention to the details in every pizza made and served is the key to GREAT PIZZA! We have been voted the Best Pizza Parlor in Tulsa and Oklahoma City year after year. The public knows we take great pride in preparing and serving our pizzas. We cannot disappoint our fans.

After the slapping, saucing and cheesing, comes the itemizing/topping - placing items on the pizza. There are a few specific rules about itemizing:

- Most toppings go on top of the cheese. Normally, Turkey, Roast Beef, Artichoke Hearts, Sun-Dried Tomato & Spinach go under the cheese, but not always, see specialty chart. These toppings tend to dry out or burn if placed on top of the cheese.
- Bacon will burn a little so don't put it as the last topping, if possible.
- Some fruits and veggies will need draining before we put them out to use. If we try to put on toppings that are extremely wet, the pizza will come out soggy = Not Good.
- Here a few fruits and veggies that need draining: pineapple, tomatoes, mandarin oranges, artichokes hearts, black olives, sometimes green peppers, and red peppers and others. You can use a colander (if the red peppers and green peppers are getting juicy they may be sour and should be thrown out).
- The tomatoes should be drained in the prep bucket in the walk-in, and then put in the pan on top of the make table. If they do start to accumulate a lot of liquid, drain them in a colander and return them to the pan.
- There are some toppings you count when itemizing: Pepperoni, Polish Sausage, Anchovies, Canadian Bacon, and Meatballs. The remaining ingredients will need to be measured using our spoodle methods. For example: **Pepperoni: Large one topping - 60, Medium one topping - 40, Small one topping - 25**
- Use the **“Build Your Own Chart”** and **“Specialty Pizza Chart”** for all topping amounts.
- Always place the topping(s) all the way out to the edge. There is nothing worse than a pizza with all the toppings in the center.

- Pizzas that are over topped won't cook properly. The cheese won't melt, the toppings will be undercooked, and the crust will come out doughy.
- After every pie is made, sweep the toppings from the table onto the pizza with your hands, **(Swipe your pie). Pick through the toppings. Don't throw away toppings or cheese.**
- Be careful when placing the pizza on the conveyor belt. If the dough gets tucked under the screen, and is cooked that way, it is very difficult to get off the screen. These are called **dog ears**. **Always** place your fingertips under the edge of the Hand Tossed Dough and lift a little going around the edge of the pizza to make sure the dough is not tucked under and the cheese stays on the pizza.
- Don't place the pies in the oven where they will be touching each other, leave at least ½ inch between each pie. This will cause the pies to cook together and they will tear when trying to pull them apart. The pies will have to be made over.
- Paid waiting tickets should jump ahead of other tickets waiting to be made.
- When you have a ticket with more than one pizza, **make sure you load all the pizzas at the same time**. It is very difficult for the puller to match pizzas to tickets if they are scattered in the oven and come out several minutes apart. This also delays orders getting to our Guests with all products being fresh as possible.
- As soon as the pizza(s) are loaded, take your ticket to the pull station or Oven Expo position. Never turn the ticket over so that you can't reference it for communication to SandSide & FOH, hang them in order. Let a few build up and then hang them at the pull station.
- The Oven Expo position should be staffed at least 2 shifts per week, typically Friday & Saturday night. This position helps organize timing, load all pies at the same time, correct toppings, correct topping amounts, and good communication with the FOH.
- It is very important to communicate with the Sandwich Room. Often pies need to go out at the same time as the food from the Sandwich Room (with make). If you see that something from the Sandwich Room needs to go out with the pizza, inform the Sandwich person that you've loaded table #65 in the oven. Say "Load on 65" loud and clear (#65 is the table number on the ticket).
- If there is an Appetizer to be cooked in the Sandwich Room and it is listed on your pizza ticket, ask the apps person if the FM's (Fried Mushrooms) on #65 have gone out. If they have, load your pie in the oven. If not, have them tell you when so you can load the pizza(s).
- Work with a sense of urgency but never sacrifice quality for quantity.

- Use spoodles to make pies until you get busy.
- Pizza(s) should not be loaded until appetizers and salads go out.
- Our goal at **Dinner** is to get pizzas to the table in **20 minutes** or less, we should be aiming for quicker times during weekdays.
- Our goal at **Lunch** is to get every pizza out of the kitchen in **10 minutes**.
- During our Express lunch services (M-F lunch) we don't always want to wait on appetizers to go out before loading the pizza, we just want to make sure that the appetizer is in the process of being prepared, like the fried foods are at least in the fryer etc...
- **Turbo dough should ONLY be prepared for the busiest shifts**, it's there when you really need it, not just so you can slack off (Ask a Manager). These are proofed dough balls that are hand docked and docked with the dough docker and are stored in a dough tray ready to be slapped out for a rush. Also, you can pre-slapped out dough skins and place on a pizza tree. Just remember the best Hand Tossed pizza crust is the one you slap out as you make the pizza, as long as it is a perfectly proofed dough ball.

Gluten Free & Cauliflower Crust Instructions

- We must be very diligent in our preparation, so we do not contaminate any of the tools used for the GF or Cauli crust (pizzas). These can be very serious food allergies!
- Make sure you use a clean spoodle for each GF or Cauli pizza you make.
- Make sure the 10" screens stay clean, keep them free of baked on cheese and ingredients and wash them often (the screens don't need to be cured). They must be completely dry before using. You can quickly dry in the oven.
- We will keep 3-4 sterile screens in a container in the freezer, so they remain sterile.
- Whenever making a pizza with the GF or Cauli crust, first put on a pair of **gloves**.
- Grab a 10" screen and put it on a clean 12" medium (serving) pizza pan.
- Add the frozen crust to the screen. Put the side with all the small bubble marks, facing down on the screen, and sauce the crust.
- Get the sauce from a new bucket and use a new tub of cheese when cheesing the pizza.
- Put it on the scale, zero it out, and add the same amount of cheese that a Small pizza gets. Keep the screen (pizza) on the pan while making the pizza.

- When the pizza is ready to place in the oven, take it off the pan and empty any cheese or ingredients left on the pan, back onto the pizza.
- Use a clean pizza paddle to pull the pie from the oven and cut the pizza with a clean pizza cutter.
- Cut into six slices just like all small pizzas.
- Serve on a clean small pizza pan or in a small pizza box.
- Make sure the new 10” screens don’t get mixed in with the small screens. Have a white tub handy to place them in. Keep the pizza cutter and pizza paddle away from all other pizzas, and have them cleaned frequently.

Kids Pizza

- Turn a small ‘57 thin dough skin upside down on the table. Use the stainless-steel ring to cut out the Kids pizza skin. Twisting the ring back and forth until it is loose.
- Place the skin (oiled side down) on the original pan. **Don’t forget to dock it.**
- Use 1/2 ysp **red sauce**.
- Use 2.2 oz. **Mozzarella cheese**, try keeping it off the pan.
- Slide it in the oven a full length of the pan, or a little more if needed to keep it from coming out too dark.
- Cut into 6 slices and serve it on a small pie pan lined w/ wax paper.
- **To-Go:** prepare as above but serve in a brown box.
- More than 1 kid’s pizza? You can cut 3 out of a large skin. Cook on small pizza pans.