

# HIDEAWAY PIZZA®

## SLAPPING

The purpose of slapping dough correctly is to achieve a better looking and tasting product. If slapping is done **incorrectly**, the pizza may come out of the oven with ugly edges and out of round. If at any time during the following procedures, the dough is dropped on the floor, **throw it away!** Normally the AKM will be running the slap position, this position can become stressful during peak periods so you must remain calm with a positive attitude.

- Pull the proper size HToss dough ball and **keep the dough as round as possible**. The dough scraper is the proper tool to remove the dough from the tray, not a bench knife.
- Place the HToss dough in corn flour and completely cover both sides with the corn flour. Next, place the dough on the slap table, top side up, making sure to keep the dough completely round (the top and bottom of the dough ball is always in reference to when the dough ball is sitting in the dough tray).
- Place your fingertips about  $\frac{1}{4}$  **inch** inward from the edge on top of the HToss dough. Press down and towards the center of the dough, this rolls the under part of the dough to the top which creates a  $\frac{1}{4}$  to a  $\frac{1}{2}$  inch border. Continue this around the entire perimeter of the dough. Next, push the dough down with your hands, this will help flatten out the dough and pop bubbles.
- Use the docking tool (Dough Docker) to perforate the HToss dough. This creates small holes throughout the dough, allowing the gas to escape and prevents bubbling. You should always “dock” the top of the dough and sometimes the bottom, as needed. This whole procedure is considered “docking the dough”.
- If the HToss dough is proofed well (soft to the touch and twice its original size) use the docker sparingly. Best case scenario is to use 4-5 days old dough! Ask a manager if there are any questions.
- Lift the dough HToss dough from the table and begin tossing it back and forth from hand to hand. The proper technique is to slap the palms of your hands following through towards your elbows. As you do this, the dough should stretch from the impact.

Note: You should not try to toss the dough in the air until you **master** this technique.

- Keeping the thickness consistent, stretch the HToss dough gently to its proper size. No thin spots in the middle.
- A pizza skin is the name we use for a stretched dough ball or sheeted '57 dough.
- Make sure the bottom of the HToss dough ball is always facing up when on the screen (the top and bottom of the dough ball is in reference to when the dough ball is sitting in the dough tray). A good way to tell which side should be facing up and which side should be facing down, the wrinkles near the edge of the skin will be facing down.
- The reason you want the bottom of the skin facing up is because the bottom of the HToss dough is softer, this allows the gas to escape easier, therefore less bubbling.
- The HToss dough should be about  $\frac{1}{8}$  inch larger than the screen. If it shrinks smaller than the screen, stretch it or re-slap it to make it the correct size. All dough shrinks slightly during itemizing and cooking. If it's been slapped too big, pick up both the screen and skin and drop it flat on the table a couple of times to shrink it (do this prior to saucing).
- It's critical that the '57 dough has been resting for 45 minutes before trimming it at a 45-degree angle or more; ideally the dough person will have this completed before bringing it to the make line.
- If a guest requests a hand tossed thin crust you should:
  - Small: slap a small too big and cut off excess dough after you make the pizza
  - Medium: slap a small
  - Large: slap a medium
- A big part of slapping is ticket management, when we are busy, dine in orders take priority. We don't always make food in the same order the ticket comes in to the BOH. The AKM and MOD should always communicate the best phone/to-go lead times to the entire Team.
- Our dine-in times should always be under 20 minutes, but we can adjust our To-Go & Online times according to the volume of business.