

# BIG DADDY'S® DEEP DISH PIZZA APPLICATION GUIDE

Step-by-step instructions for creating a deep dish pizza



1. Spray 14" Deep Dish pan with pan release.



2. Add 1/4 cup olive oil to bottom of pan.



3. Place 16" frozen **Big Daddy's**® pizza on top of 14" Deep Dish pan. Wrap pizza and pan in plastic wrap and allow to thaw in cooler.



4. Pizza will settle into deep dish pan.



5. Top with 1 cup of sauce.



6. Spread sauce to completely cover the cheese.



7. Bake at 350°F for 22-24 minutes until golden brown.

## DEEP DISH PIZZA

*Oven Settings and Bake Times*

Preheat oven to

Bake for

minutes

\*Note: Due to oven variability, baking time and temperature settings may require adjustments. Refer to your specific oven's operations manual.

### BIG DADDY'S® DEEP DISH PIZZA *Preparation Guidelines*

#### RECEIVING

Product should be frozen and show no signs of thawing

#### STORING

Product should be stored in freezer at 0°F (+/- 10°F)

#### PREPARING

- Follow proper hand washing procedures
- Follow standard operating procedures for safe food handling

#### BAKING

- For food safety bake until the internal center temperature is at least 165°F
- To ensure a full bake of the raw dough, dough temperature should read between 185- 200°F

#### HOLDING

- Maintain temperature of at least 140°F
- Maximum holding time is 1 hour

\* Holding time may vary based on holding method.

# BIG DADDY'S® PIZZA ROLLS APPLICATION GUIDE

Step-by-step instructions for creating pizza rolls



1. Spray muffin pan with pan release.



2. Allow a 16" **Big Daddy's**® Primo pizza to thaw completely. Gently stretch thawed pizza to 16" x 16".



3. Gently roll the dough towards you.



4. Slice into 16 uniform sized rolls.



5. Place sliced rolls into sprayed muffin pan.



6. Bake in Convection Oven for 350°F for 18–22 minutes until golden brown.



7. Remove from pan and serve.

## PIZZA ROLLS

Oven Settings  
and Bake Times

Preheat oven to

Bake for

minutes

\*Note: Due to oven variability, baking time and temperature settings may require adjustments. Refer to your specific oven's operations manual.

### BIG DADDY'S® PIZZA ROLLS

Preparation Guidelines

#### RECEIVING

Product should be frozen and show no signs of thawing

#### STORING

Product should be stored in freezer at 0°F (+/- 10°F)

#### PREPARING

- Follow proper hand washing procedures
- Follow standard operating procedures for safe food handling

#### BAKING

- For food safety bake until the internal center temperature is at least 165°F
- To ensure a full bake of the raw dough, dough temperature should read between 185- 200°F

#### HOLDING

- Maintain temperature of at least 140°F
- Maximum holding time is 1 hour

\* Holding time may vary based on holding method.



# BIG DADDY'S® STROMBOLI APPLICATION GUIDE

Step-by-step instructions for creating a stromboli



1. Allow a 16" Big Daddy's® Primo pizza to thaw completely.



2. Fold opposite edges of pizza over each other by about 2" or enough to pinch dough together.



3. Press ends to seal.



4. Use a knife to score sides of stromboli for venting.



5. Place stromboli on parchment lined sheet pan.



6. Bake in convection oven at 350°F for 24-26 minutes until golden brown. Cut into 8 equal strips to serve.

## STROMBOLI

Oven Settings  
and Bake Times

Preheat oven to

Bake for

minutes

\*Note: Due to oven variability, baking time and temperature settings may require adjustments. Refer to your specific oven's operations manual.

## BIG DADDY'S® STROMBOLI

Preparation Guidelines

### RECEIVING

Product should be frozen and show no signs of thawing

### STORING

Product should be stored in freezer at 0°F (+/- 10°F)

### PREPARING

- Follow proper hand washing procedures
- Follow standard operating procedures for safe food handling

### BAKING

- For food safety bake until the internal center temperature is at least 165°F
- To ensure a full bake of the raw dough, dough temperature should read between 185- 200°F

### HOLDING

- Maintain temperature of at least 140°F
- Maximum holding time is 1 hour

\* Holding time may vary based on holding method.