



How to work with frozen dough.

- Remove the doughballs from the freezer and place them on a tray. Make sure there is enough space between the doughballs for them to rise properly. Cover them with another tray/ lid / cling film to prevent the dough from drying out.
- Allow the dough to defrost in a refrigerator for **minimum 48 hours**. This process can be sped up if needed by allowing the dough to defrost at room temperature before putting the trays into the refrigerator. Once fully thawed, the yeast will start to work its magic.
- Before using the dough, take it out from the refrigerator and let it rest for **at least 1 hour** and allow the dough to **reach room temperature**. The longer you leave the dough out for, the softer it becomes. Soft, airy dough will result in a lighter, crispier pizza.
- The doughballs should have doubled in size since the first step and are now ready to be used. Use a spatula/dough scraper to lift the dough from the tray. Use semolina flour to stretch out the dough. Allow longer proofing time when cooking at a higher temperature.

	Temperature	Baking Time	Shelf Life	Oven Type
Recommended	→ 250°C - 300°C	6 mins - 5 mins	4 days refrigerated	All oven types
	→ 300°C - 350°C	5 mins - 4 mins		
	→ 350°C - 400°C	4 mins - 3 mins		