**BIG DADDY’S® DEEP DISH PIZZA APPLICATION GUIDE**

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

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**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.

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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.

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**Oven Settings and Bake Times**

**Preheat oven to**

**Bake for**

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

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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.
7. Remove from pan and serve.

BIG DADDY’S® PIZZA ROLLS
Preparation Guidelines

RECEIVING
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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
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HOLDING
• Maintain temperature of at least 140°F
• Maximum holding time is 1 hour

*Holding time may vary based on holding method.

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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.
**RECEIVING**
Product should be frozen and show no signs of thawing.

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

**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.

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**Preparation Guidelines**

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.

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**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.

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