

Pepperoni Cheese Bread

"PCB" 16-piece



Preparation



1

Sheetout Prep

Dispense 4 pumps of Deep Dish Oil into Deep Dish pan. Brush oil evenly on bottom and sides. Insert and brush pan divider.



2

Run two 10 oz. dough ball through top rollers to produce a rectangular shape (use DD setting).

Do not run dough ball through second set of rollers.

Square off edges. Place crust side up in oiled pans. Repeat for second doughball.



3

With pan dividers, stack no more than 8 high and allow to proof for two hours at room temperature or until sheetout reaches indentation line before returning to walk-in. Mark expiration time.



4

Pan Pulls

Remove pans from walk-in. Press to corners. Proof until they reach room temperature (1½ to 2 hours).

Continue at Dress...