



Ricco

Fundraising



NEW

HELPING ORGANIZATIONS
MEET THEIR FINANCIAL GOALS

Make Your Own

PEPPERONI
PIZZA  KIT



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HELPING ORGANIZATIONS
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PIZZA KIT

Participant	KIT INCLUDES:		
Phone Number	20oz DOUGH BALL, 4oz PIZZA SAUCE, 6oz MOZZARELLA CHEESE and 4oz PEPPERONI		
Teacher / Coach	PIZZA KIT	TOTAL	TOTAL \$
NAME & PHONE NUMBER	\$15	UNITS	AMOUNT
TOTAL FOR EACH COLUMN			



PIZZA DOUGH HANDLING INSTRUCTIONS:

1. KEEP PRODUCT FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE.
2. REMOVE DOUGH BALL FROM THE FREEZER AND ALLOW TO THAW OVERNIGHT IN THE REFRIGERATOR. AS AN ALTERNATIVE, USE THE SAME DAY AFTER 1-4 HOUR THAW TIME AT ROOM TEMPERATURE, 75°F (24°C).
3. REMOVE DOUGH BALL FROM REFRIGERATOR AND DUST WITH FLOUR.
4. TO EASE STRETCHING, ALLOW THE DOUGH TO SIT AT ROOM TEMPERATURE FOR 30 MINUTES OR MORE BEFORE SHAPING.
5. SHAPE THE DOUGH BALL TO FIT THE DESIRED PAN USING A ROLLING PIN OR BY HAND.
6. PLACE PIZZA DOUGH ON AN OILED PIZZA PAN AND CAREFULLY PIERCE DOUGH WITH A FORK TO MINIMIZE BLISTERING AND/OR BUBBLING DURING BAKING.
7. BRUSH CRUST WITH OIL OR COVER WITH PLASTIC AND LET STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 1-2 HOURS (MINIMUM DOUGH TEMP. 65°F (18°C) UNTIL DESIRED THICKNESS IS OBTAINED.
8. ADD SAUCE, CHEESE AND TOPPINGS AS DESIRED.

BAKING:
CONVECTION OVEN: 375°F (190°C), 7-10 MINUTES
CONVENTIONAL OVEN: 450°F (230°C), 12-15 MINUTES
REMOVE PIZZA FROM OVEN AND SERVE IMMEDIATELY