
DR. OETKER PROFESSIONAL



PIZZA
INSPIRATION

RISING DOUGH PIZZA BASE

INTRODUCTION

LOVE PIZZA

NO WONDER PIZZA REMAINS IN THE TOP 5 OF DISHES EATEN OUT OF HOME.*

It's all about versatility.

Pizza is as an essential menu item that hits every trend important to your business.

As a centre of plate item, as takeout and increasingly as a delivery option.

- Speed and convenience - Simple, consistent prep is easy to achieve
- Customisation - Exciting, seasonal specials can sit alongside year-round favourites
- Great Value - Switch up or down quantities of ingredients to hit your margins
- Format - Options to hit every day part, from snacking to sharing

THE BASE

Dr. Oetker Professional's pizza base is made from 100% raw dough which bakes for the first time in the oven, giving the taste of an authentically home-made pizza.

- Unique rising dough that is not pre-cooked. Topped with tomato sauce that compliments any flavour of topping
- Fresh authentic pizza crust without the hassle and wastage with a frozen dough puck

TRENDS

THAT MATTER TO YOUR CUSTOMERS

- VEGETARIAN - Vegetarianism is one the fastest growing menu trends and pizza is the simplest way to offer more options
- LIGHTER BITES - The 'portion-ability' of pizza offers customers a chance to enjoy favourite flavours as a lighter option
- PERSONAL RITUALS - Your customers' pizza rituals are sacred. From dipping crusts, folding in half or pulling apart, we all have our own styles!
- THE BASE - Pizza bases are getting a new focus as traditional rules are abandoned. From thin and crispy to 'hole in the middle', to deep pan; every customer has their favourite
- SWEET DISHES - The increase in dessert pizzas has led to the rise in chocolate being used as a sauce for a sweet based pizza



Over and over

accounting firms after a number of cases in which the high profile cases in which the counts of a number of companies have been signed off by their auditors only into administration.

RPMG, for example, approved Carl's for those businesses.

before the construction business admitted it had overstated in a meltdown, PwC, meanwhile, was earlier this year.

THE accounting watchdog has released a damning report into Britain's big four accounting firms, something PwC, meanwhile, was earlier this year.

by Hannah Boland

Financial Reporting Council

urgently improve quality of their work by Financial Reporting Council

BRUNCH



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

70g Grated Peeled Potato

120g Cherry Tomatoes on Vine

30g Diced Pancetta

20g Baked Eggs

15g Béarnaise sauce

METHOD

Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Spread the potato evenly on the base, add the cherry tomatoes & pancetta.

Crack the eggs onto the top of the pizza and bake until the dough crust has risen and gone golden brown.

Drizzle with the béarnaise sauce and enjoy with a freshly ground coffee.

BBQ JACKFRUIT



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

150g Tinned Jackfruit
(Drained then Shredded)

20g Smokey BBQ Sauce

65g Small Diced Red Onion

10g Kale

200ml Veg Oil

10g Vegan Cream

1 Tsp Garlic Paste

1 Tsp Chopped Herbs



METHOD

Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Drain the jackfruit from the tin and shred, add the BBQ sauce and mix, spread evenly on the pizza base, sprinkle with the diced red onions.

Bake until the dough crust has risen and gone golden brown.

Heat the veg oil to fry stage then add the kale and crisp up, remove and place on paper to drain.

Whisk the vegan cream until thick, add the garlic and herbs.

Dress the cooked pizza with a drizzle of the garlic cream and the crispy kale.



AUBERGINE, GOATS CHEESE & WATERCRESS





Serves:2



Oven Bake:220°C



Minutes:10



INGREDIENTS

100g Diced Aubergine coated in Garlic Olive Oil

150g Goats Cheese cut into large chunks

20g Watercress

1 Tsp Lemon Juice

1 Tsp Olive Oil



METHOD

Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Arrange the diced aubergine and goat's cheese on the base.

Bake until the dough crust has risen and gone golden brown.

Toss the watercress lemon juice and olive oil in a bowl and dress the cooked pizza.



CHICKEN & NDUJA



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

180g Chargrilled Chicken Breast
(Medium Diced)

½ Tsp Nduja Paste

65g Small Diced Red Onion

125g Diced Fresh Mozzarella
(Drained)

25g Fresh Parmesan shavings

10g Chopped Rocket or
Salad Leaves

METHOD

Take a 10" Dr.Oetker Rising Dough
Base from the freezer.

Spread the paste over the base, then
sprinkle the cooked chicken over, red
onion and add the chunks of
mozzarella.

Bake until the dough crust has risen
and gone golden brown.

Dress with the parmesan shavings and
the rocket or salad leaves.

AFRICAN LAMB



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

120g Minced Berbere Spiced Lamb
(or use harissa seasoning)

65g Small Diced Red Onion

1 Tsp Tahini Paste

2 Tsp Natural Yoghurt

10g Pomegranate Seeds

Torn Mint leaves

METHOD

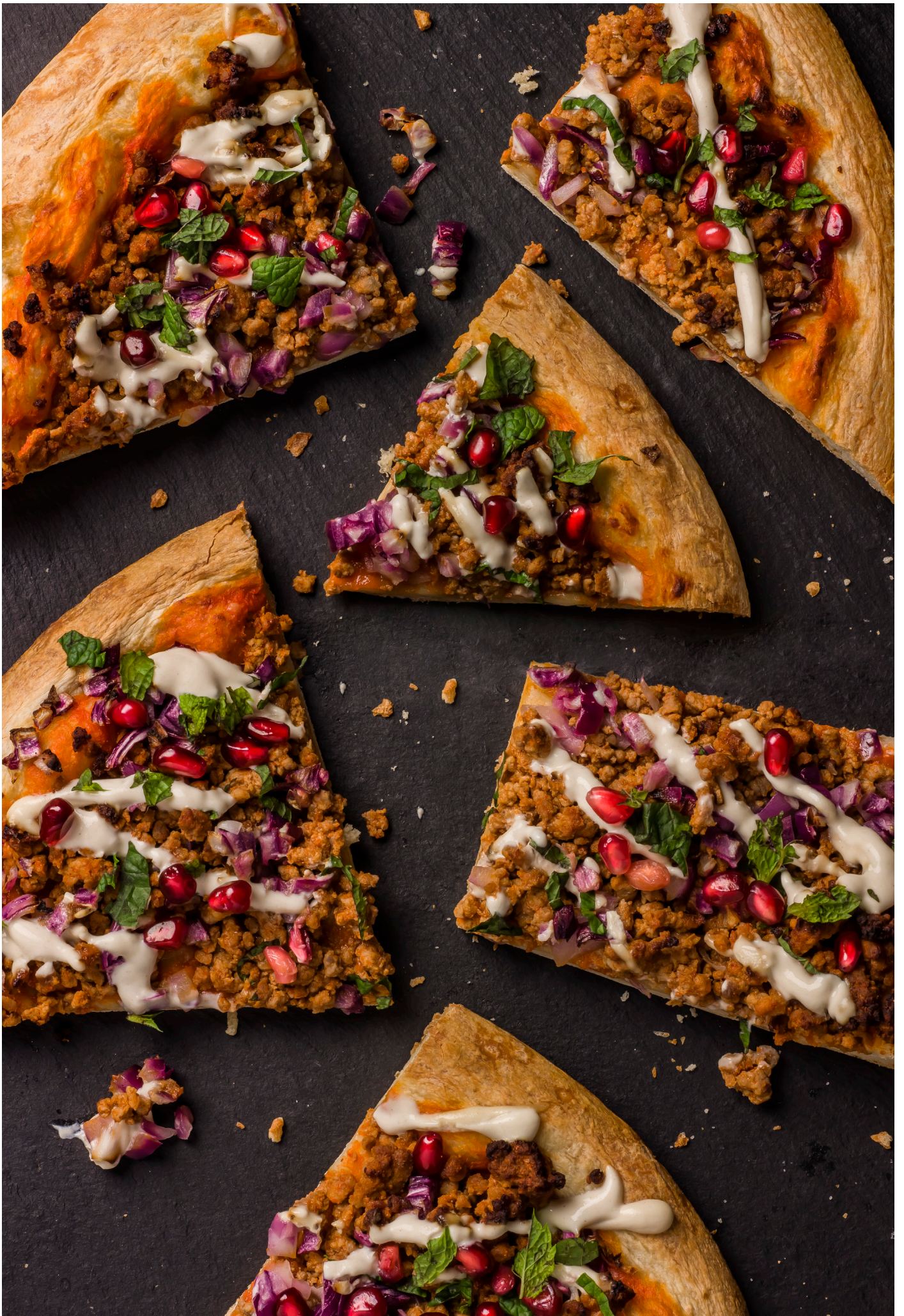
Take a 10" Dr.Oetker Rising Dough Base from the freezer.

Simmer the lamb mince with the Berbere spice and 100ml of water until cooked, drain off and leave to cool.

Spread the lamb over the base, add the red onions.

Bake until the dough crust has risen and gone golden brown and sprinkle the pomegranate seeds over.

Mix the tahini and yoghurt and drizzle over the finished pizza.









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