

The Original Is Still The Best. . .



Ultra Thin Pizza Shells & Flatbreads has been the leader in Thin Crust & Flatbreads since 1996, and has evolved into a company that provides a premier culinary canvas for creative chefs. We have been servicing the foodservice industry since 1997 and we will continue to keep our less bread and more pizza promise.

WHY ULTRA THIN?

We provide a unique, consistent, and high-quality product so that you can bring the in-demand taste of authentic New York-style pizza to your customers. We know that Thin Is In. With a variety of on-trend thin crusts and flatbreads to choose from, it's never been easier to express your culinary inspiration with artful premium pizzas.

We offer a range of different, ready to cook authentic crusts and provide baking and grilling instructions for each one. All of our products are available for distribution through DOT FOODS, Inc.



COST EFFECTIVENESS

Every Ultra Thin Pizza Shell & Flatbread is pre-formed and par baked. Simply defrost and it is ready to use. No hand forming, proofing dough balls, or sheeting is required. As a result of the thinness of our product, less sauce, cheese and toppings are required than typically used with heavier dough.

LONG SHELL LIFE

Every Ultra Thin Pizza Shell & Flatbread product has a one year frozen shelf life from date of production.

CAPABILITIES

The Ultra Thin Pizza Shells Culinary Team is available to work with you to develop your custom specific recipe, shape, or flavor profile.

EASE OF USE

The Ultra Thin product line works in most foodservice establishment ovens: Turbo Chef, Conventional, Stone Deck or Metal Deck Pizza Ovens, Conventional Range Ovens, Conveyor Ovens and Convection Ovens. Cooking time for our products, fully defrosted, range from 3 to 6 minutes, depending on the oven being used. All Ultra-Thin products can be prepared on a grill. Ultra Thin Pizza Shells & Flatbreads are always consistent, versatile and easy to implement in any foodservice establishment.



Baking & Grilling *Instructions*

USEFUL PRODUCT INFORMATION

DEFROST – Defrost shells completely inside bag, ready to cook when separate easily, store in walk-in unexposed to air for up to 10 days.

SAUCE – Spread any style sauce, dressing or oil evenly over entire shells to the edge, select amounts to not overpower thinness and allow crust to bake up to its authentically crispy nature.

TOP – Spread toppings evenly over entire shell. Select amounts to not overpower thinness and allow crust to bake up to its authentically crispy nature.

CUT & SERVE – Cut finished product to any size or shape desired, wax paper on plate keeps product warmer longer.



Baking

All sizes cook similarly

Stone, Metal, Wood Burning Pizza Oven
500 Degrees, place directly onto stone 4–5 mins

Conventional/ Range Oven
500 Degrees, place on pizza stone or screen 4–5 mins

Conveyor Oven
500 Degrees, place pizza directly on belt or screen in center of oven 4–5 mins

Convection Oven
*We recommend pre-grilling or pre-baking 425–475 Degrees, pizza screen must be used to support crust, time and temperature may vary 4–6 mins

Grilling

1. Dock shell to prevent bubbling
2. Brush with any desired oil, butter or margarine
3. Place on hot BBQ, Grill, or Flat Top approximately 2 minutes until crust is 90% cooked
4. Let cool & stack
5. Grilled shells remain good at room temperature, uncovered up to 2 days
6. Top grilled shell with desired sauce, cheese and toppings
7. Finish in salamander, cheese melter or directly onto wire rack oven until cheese and toppings are cooked





FOODSERVICE PRODUCT GUIDE

Effective June 2014



Baking Method

BAKING METHOD

ORIGINAL THIN CRUST,
& FLATBREADS 1/16"

All sizes cook similarly

Stone, Metal, Wood Burning Pizza Oven

500 Degrees, place directly onto stone 4–5 mins

Conventional/ Range Oven

500 Degrees, place on pizza stone or screen 4–5 mins

Conveyor Oven

500 Degrees, place pizza directly on belt or screen in center of oven 4–5 mins

Convection Oven

*We recommend pre-grilling or pre-baking 4–6 mins
425–475 Degrees, pizza screen must be used to support crust, time and temperature may vary

TRADITIONAL 1/8" & SPECIALTY CRUSTS

(Traditional Crusts may need to be docked)

All sizes cook similarly

Stone, Metal, Wood Burning Pizza Oven

475 Degrees, place directly onto stone 6–8 mins

Conventional/ Range Oven

450 Degrees, place on pizza stone or screen 6–8 mins

Conveyor Oven

475 Degrees, place pizza directly on belt or screen in center of oven 6–8 mins

Convection Oven

*We recommend pre-grilling or pre-baking 6–8 mins
425–475 Degrees, pizza screen must be used to support crust, time and temperature may vary

USEFUL PRODUCT INFORMATION

DEFROST – Defrost shells completely inside bag, ready to cook when separate easily, store in walk-in unexposed to air for up to 10 days.

SAUCE – Spread any style sauce, dressing or oil evenly over entire shells to the edge, select amounts to not overpower thinness and allow crust to bake up to its authentically crispy nature.

TOP – Spread toppings evenly over entire shell. Select amounts to not overpower thinness and allow crust to bake up to its authentically crispy nature.

CUT & SERVE – Cut finished product to any size or shape desired, wax paper on plate keeps product warmer longer.





Grilled pizza may be the new approach you've been looking for!

Grilling Method

1. Dock shell to prevent bubbling
2. Brush with any desired oil, butter or margarine
3. Place on hot BBQ, Grill, or Flat Top approximately 2 minutes until crust is 90% cooked
4. Let cool & stack
5. Grilled shells remain good at room temperature, uncovered up to 2 days
6. Top grilled shell with desired sauce, cheese and toppings
7. Finish in salamander, cheese melter or directly onto wire rack oven until cheese and toppings are cooked



Buffalo Chicken



INGREDIENTS AMOUNT

11" Original Oval Shell	1 ea.
Buffalo Sauce	1 oz.
Bleu Cheese, shredded	4 oz.
Rotisserie Chicken Breast, sliced	4 oz.
Tomatoes, diced	1 oz.
Green Onions, sliced	1/2 oz.
Bleu Cheese Dressing	1 oz.
Fresh Parsley, chopped	garnish

PREPARATION METHOD

Dock oval flatbread shell with dough docker

Brush bleu cheese onto shell, sprinkle with shredded bleu cheese

Toss sliced chicken breast with buffalo sauce and distribute evenly onto shell, place into 450° pizza oven

Bake until crust is crisp and cheese is melted

Remove pizza from oven, sprinkle with green onions and parsley, cut and serve

Yield: 1 Portion



Italian Sausage



INGREDIENTS

AMOUNT

PREPARATION METHOD

11" Original Oval Shell
Marinara Sauce
Cheese, shredded

1 ea.
2 oz.
4 oz.

Dock oval flatbread shell with dough docker

Brush pesto oil and marinara sauce onto shell, sprinkle with cheese

Evenly distribute sausage onto shell and sprinkle onions and peppers on top

Place into 450° pizza oven, bake until crust is crisp and cheese is melted

Remove pizza from oven, sprinkle with parsley, cut and serve

Yield: 1 Portion



Veggie Flatbread



INGREDIENTS AMOUNT

11" Original Oval Shell	1 ea.
Sun Dried Tomato Pesto	1 oz.
Roasted Vegetables	3 oz.
Marinated Portabella Mushroom strips	3 oz.
Cheese	4 oz.
Tomatoes, diced	1 oz.
Fresh Basil Chiffonade	garnish

PREPARATION METHOD

Dock oval flatbread shell with dough docker

Brush sun dried tomato pesto oil onto shell, sprinkle with shredded bellavitano cheese

Evenly distribute roasted vegetables and mushrooms onto shell

Sprinkle with diced tomatoes, place into 450° oven

Bake until crust is crisp and cheese is melted

Remove pizza from oven, sprinkle with fresh basil, cut and serve

Yield: 1 Portion





Caprese

INGREDIENTS

AMOUNT

PREPARATION METHOD

11" Original Oval Shell
Pesto Oil
Caesar Blend Cheese
Beefsteak Tomato Slices
Buffalo Mozzarella, sliced
Fresh Basil, chiffonade

1 ea.
1 oz.
4 oz.
6 slices
6 slices
garnish

Dock oval flatbread shell with dough docker

Brush pesto oil onto shell, sprinkle with caesar cheese blend

Evenly distribute tomato slices onto pizza, and top each tomato with a slice of mozzarella

Place into 450° pizza oven, bake until crust is crisp and cheese is melted

Remove pizza from oven, sprinkle with basil, cut and serve

Yield: 1 Portion



Mexican



INGREDIENTS

AMOUNT

PREPARATION METHOD

11" Original Oval Shell	1 ea.
Salsa, mild	4 oz.
Mexican Medley Blend Cheese	4 oz.
Chorizo Sausage, cooked, crumbled	3 oz.
Red Onions, Diced	2 oz.
Tomatoes, Diced	1 oz.
Green Onions, Sliced	1 oz.
Fresh Cilantro Leaves	6 ea.
Sour Cream Drizzle	1 oz.

Dock oval flatbread shell with dough docker

Brush salsa onto shell, sprinkle with mexican medley cheese

Evenly distribute sausage onto shell and sprinkle with onions and tomatoes on top

Place into 450° pizza oven, bake until crisp and cheese is melted

Remove pizza from oven, sprinkle cilantro and green onions and drizzle with sour cream, cut and serve

Yield: 1 Portion



Breakfast Flatbread



INGREDIENTS AMOUNT

11" Original Oval Shell	1 ea.
Eggs, cooked, scrambled	2 cups
Sausage, cooked	1/4 lb.
Ham, cooked	1/4 lb.
Scallions, sliced	2 ea.
Oil	1 tsp.
Pepper, ground	
Salt, kosher	

PREPARATION METHOD

Dock oval flatbread shell with dough docker

Brush Flatbread with oil

Bake until golden brown, approx. 12 min.

Top with scrambled eggs, sausage, ham, scallions, and season with salt and pepper

Slice into two inch strips and serve

Yield: 1 Portion

