

Dough

At Azzip, we are very proud of our dough. It is golden brown, layery and airy yet crispy, and just down right delicious. Dough is a living ingredient. Because of this, making and handling dough really is a science. It is important that we are as consistent as possible when working through any of our dough procedures so that we can remove as many variables as possible. Inconsistencies in our processes lead to inconsistent dough.

Making the Dough

Azzip dough is to be made by a manager on each shift, once in the morning and once in the afternoon. The dough is made in two separate shifts so each batch of dough has as consistent of a proof time as possible. Similarly to rolling the dough and other prep procedures, dough should not be made during our peak volume times, typically 11 am - 1 pm and 5 pm - 7 pm. Avoiding those times for making dough ensures the focus remains on the customer during the rush, and the focus remains on the dough during the making process.

The chart below gives guidance on the total amount of dough that should be made in a day between the morning and night dough. You can also find this chart on the Azzip Checklist Board.

HOW MANY BATCHES OF DOUGH SHOULD I MAKE?

Tomorrows sales will be....	so I will make this many batches
<\$1,500	2
\$1,500 - \$2,500	3
\$2,500 - \$3,500	4
\$3,500 - \$4,500	5
\$4,500 - \$5,500	6
\$5,500 - \$6,500	7
\$6,500 - \$7,500	8

Once the dough is made for the shift, it should be placed immediately into the corresponding dough tub (morning or afternoon). These dough tubs need to have between 2 and 4 batches of dough so that the dough rises properly. When making just one batch of dough or more than four batches for a shift, the dough should be placed in an additional dough tub (with at least one other batch of dough) or in a bus tub that gets plastic wrapped very tightly with multiple layers. Once dough is in the tub it should be allowed to proof anywhere from 18 to 24 hours. Although if a store gets an unexpected rush, it may be necessary to get into dough from the opposite shift thus ensuring we never run out of dough.

Recipe

Ingredients

- 25 lbs AP Flour
- 18 cups 115 degree water*
- 5/8 cups Yeast
- 2 cups Sugar
- 1 1/2 cups Kosher Salt
- 3 cups Blended Oil (75% Canola, 25% Olive)
- 1 1/2 cups Azzip Pesto

*Amount of water needed may vary based on a number of factors including temperature, water hardness, and humidity. It should however always stay between 18 and 19 cups.

Working Steps

1. Combine water, yeast, and sugar in mixing bowl and mix well with whisk. Let activate for 10 minutes. Use timer to ensure consistency.
2. Add Pesto and Blended Oil to Mixing Bowl, mixing well with whisk.
3. Add Flour and Salt.
4. Stir on low on mixer with the dough hook for 6 minutes. Use times to ensure consistency.
5. Move dough to tub in as big of pieces as possible, preferably one piece.

Yield:

591 ounces of dough. Approximately 125 crust with an average assortment of big zips, little zips, and kid zips. Approximately 1 batch of dough is needed for every \$900 in expected sales

Rolling the Dough

To determine how much dough needs rolled, refer to the following chart. You can also find this chart on the Azzip Way Checklist Board.

HOW MUCH DOUGH SHOULD I ROLL?

The upcoming shift's sales will be...	so I should roll	
<\$1,000	little zips	3
	big zips	3
	kids zips	1
\$1,000 - \$1,500	little zips	5
	big zips	5
	kids zips	2
\$1,500 - \$2,000	little zips	6
	big zips	6
	kids zips	2
\$2,000 - \$2,500	little zips	8
	big zips	8
	kids zips	2
\$2,500 - \$3,000	little zips	9
	big zips	9
	kids zips	2
\$3,500 - \$4,000	little zips	11
	big zips	11
	kids zips	3
\$4,000 - \$4,500	little zips	12
	big zips	12
	kids zips	3

The roller or rollers should not be afraid to use flour liberally during the dough rolling process, if the dough is constantly getting stuck it will slow down the process dramatically.

Working Steps

- Portion the dough.** In order to portion the dough, weigh out a large piece of the dough on the scale. See weights for different crust.

Little Zip – 78 ounces ~ 4.3 ounces each
 Big Zip – 118 ounces ~ 6.5 ounces each
 Kids Zips – 45 ounces ~ 2.5 ounces each

Once the dough has been weighed out, place it on the floured portioner pan and spread it out and flatten it as much as possible by hand. Then level it more by sliding it into the portioner and pull down the handle on the portioner firmly. Once the dough has been leveled pull the portioner lever while pulling the handle. This will divide the dough into 18 even dough balls. Move the dough balls to the rolling table. Portioning needs to be done as it is rolled, multiple stacks can be portioned at the same time as long as they are rolled within 30 minutes.

2. **Flatten the dough by hand.** This makes the dough easier to slide through the roller the first time. To do this, simply use your hand to press the dough against the table the roller is sitting on. One press is all it should take with one hand, the point here is to flatten it enough to easily slide into the roller.
3. **Pass dough through roller.** Insert the flattened dough into the top roller. Be aware you will need to flour the middle section of the roller in order to reduce friction or stickiness. Once it has been inserted it will come out the middle section, from there the dough needs to be rotated 90 degrees and inserted into the bottom roller opening.
4. **Fold the dough.** Catch the dough as it is sliding down the ledge and fold the dough into fourths. This fold is a critical step in the dough rolling process as this creates the layers in the dough that help give it its flaky yet crispy texture.
5. **Ball the dough.** Fold the edges of the dough in or up to create a circular shaped dough ball. Uniform circles will ensure the crust come out as nice circles at the end of the process.
6. **Flatten the dough by hand.** Flatten the dough ball by hand similar to step 2. This step is necessary because if the dough ball being put in the roller is too thick, it will cause the crust to crack.
7. **Pass dough through roller.** Insert the dough into the top roller. When it comes out onto the middle section of the roller, rotate it 90 degrees and send it through the bottom roller. Catch the dough as it comes out the bottom roller, rotate it 90 degrees again and send it through the middle roller once more. If the dough is not circular shaped at this point or if the dough size is too small or too large, you may need to change the roller settings accordingly. See Roller Settings on the next page for more details. Be sure to rely completely on the roller to do the stretching. If you try to stretch it after with your hands, it will unevenly spread out the dough and leave thinner and thicker portions.

At Azzip, a Kids Zip is 6 inches, a Little Zip is 8 inches, and a Big Zip is 11 inches. Use the guide sticker that is on each rolling table to measure your dough. Azzip wants each crust to be as close to the circle size as possible. However, if you have to error on one side error big on a Little Zip and small on a Big Zip. Little Zips that are less than 8 inches will have many customers wondering if their pizza is a full meals worth of food and having a Big Zip bigger than 11 inches will cause flat crust that don't rise properly along with higher food cost.

8. **Stack the dough.** As it passes through the roller for the last time place it on a piece of parchment paper in stacks of 18. Once you have a stack of 18, place a piece of parchment paper on top of the dough and flip it upside down as it waits to be docked. Flipping the dough upside down allows for easier docking because it switches the floured side of the dough from the bottom to the top.

Roller Settings



There are a few big factors that will cause the need for a change in the roller's settings and although we do our best to control many of these, there will always be variances. These variances include dough moisture, air humidity, temperature level in the store, and temperature level of the dough.

On the left is the top roller setting. It should be set between four and five. If your dough is developing too many cracks, you may need to adjust the top roller to a smaller number so that it flattens it more and doesn't lean on the bottom roller to do so much of the flattening. It is also important to not adjust your top roller to a point less than four. Doing this will put too much stress on the roller pins and will cause excessive wear on the gears, belts, and bearings that will lead to the whole roller breaking down.

On the right is the bottom roller setting. It should be set just before the second notch. This is the roller you will adjust to fine tune your size.

The rollers stretch out the dough as it pulls it through. This causes the dough to elongate perpendicular to the roller. Note that the dough is "stretched" not "squeezed". This is why the dough is mainly affected perpendicularly as it exits and not on a parallel basis. The lower the number on the setting, the less space there will be between the rollers, the more the dough will be stretched, and the flatter and therefore larger the dough will exit the roller.

Tandem Rolling

In order to maintain a clean and organized kitchen, Azzip maintains the philosophy that the less time the roller is occupied, the better. Having hands freed from the roller during business also allows those same hands to be put to better use creating six-star experiences for the guest. To help drive quick rolling speeds, tandem rolling (or two-person rolling) is a method that should be leveraged. During tandem rolling neither roller should ever have idle hands. Typically, the first team member will portion, flatten, and ball the dough while the other team member passes the dough through the roller. A fast first team member will also have time to help complete other prep or docking during this time.

Here are the clear benefits of tandem rolling:

- When you roll with two people you can actually roll twice as fast AND a person can be completing other task while rolling so you gain the benefit of that prep time.
- The dough rolling station is a mess when it is occupied with so much loose flour. It also really crams the amount of space that the team has to work because dough is being rolled and being store on critical counter space. Hence, the less time the roller is occupied the better.
- It encourages teamwork, good communication, and is a great way to train employees on the dough rolling process.

Once the crust has been rolled, it should be baked within 6 hours. When dough sits longer than that it loses its ability to proof correctly in the oven.

Docking

Docking pinches the layers of the crust and ensures bubbles do not form while the crust is in the oven. Docking a stack of dough should take between one and a half and two and a half minutes.

Working Steps

1. Pull one crust at a time with the parchment paper below from the stack to a hard surface.
2. Run the docker over the crust a couple of times in each area of the crust.
3. As you complete docking each crust, place it into the stack of 18. Neatly stack your dough as you do this as it ensures that the circles line up with each other and the dough edges do not dry out.
4. Cover the top of the stack with another piece of parchment paper and put it in the dough cabinet.

Baking the Dough

Azzip Pizza's crust is baked at 550 degrees and cook time can range from 2 minutes and 10 seconds to 2 minutes and 25 seconds. If you have to go above 2:25 to reach your desired level of doneness, your oven likely has blockage in some of the filters and needs to be deep cleaned and vacuumed. Blowers are set at 80% on the top and 100% on the bottom. See the below details to help determine oven speed at your store. Aside from being the correct size and shape, a well baked Azzip crust should have the following qualities:

- Texture: **Crispy**. The texture should be crispy enough to hold a big zip on an Azzip spatula without it limping on either side. You should also be able to hear an audible crunch when you cut the pizza. The main factor in a crispy crust is oven cleanliness (trays, filters, belts) and bake time.
- Color: **Golden**, the color should be golden with different shades throughout. The main factors in the color of the crust is the bake time.
- Volume: **Airy and Flaky**, the crust should have air pockets in it that were formed as the dough rose during the baking process along with visible layers when cut into it. The volume of the crust is affected by many factors. These include the accuracy of the dough making process, dough rolling process, dough temperature, humidity, proof time of the dough as a whole and of the individual crust, and crust size accuracy.



PIZZAS LOOK TOO LIGHT OR DARK?
Slow down or speed up oven
Clean the oven trays
Be sure crusts are correct size
See Azzip way for more troubleshooting ideas

Dough Scorecard

	Pass/Fail	Comments
Is dough being made appropriately? <i>night and day, correct water content, during appropriate time, etc.</i>		
Are rolling procedures being followed? <i>Exactly two times through bottom roller, roller settings appropriate</i>		
Is the dough size correct for Big Zips, Little Zips, and Kid's Meals?		
Is tandem rolling being utilized to ensure we are limiting the amount of time spent on the roller?		
Is dough rolled and docked and the station cleaned up before 10:55am and 5pm?		
Is the cooked dough <i>crispy</i> ?		
Is the cooked dough <i>golden</i> ?		
Is the cooked dough <i>airy and flaky</i> ?		

Score out of 8

Comments: