



artisanTM
pizzas

Pizza Bases



pan'artisanTM
INNOVATION FROM THE GRAIN





Thin Crust Pizza Bases

Crisp and Light

Our thin crust pizza bases are hand-finished and made using the finest quality ingredients, using no GM materials, artificial flavours or preservatives, have salt content of less than 1% and are supplied part-baked frozen. They are easy to handle; simply defrost, top and bake. Resulting in a base which is soft and light on the inside with a delicate, crisp outside, just like a traditional Italian pizza should be. Available in 7", 9", 12", 14", & 16" rounds and suitable for most types of oven.

Deep Pan Pizza Bases

Moist and Fluffy

Our deep pan pizza bases are hand-finished and made using the finest quality ingredients, using no GM materials, artificial flavours, or preservatives, have a salt content of less than 1% and are supplied part-baked frozen. They are easy to handle; simply defrost, top and bake. The result is a base which is light and fluffy on the inside, remaining moist, even when held hot in a cabinet.

Storage

All pizza bases should be stored in a freezer at -18°C, until required.

Defrost

For best results remove pizza bases from the outer, but keep in the food grade liner, and defrost in a refrigerator overnight. Alternatively, to defrost for use straight away, remove the pizza bases from the box and allow to defrost at room temperature for

between 20-60 minutes, depending on the thickness of the base. Take care when separating the paper interleaves. Unused pizza bases can be kept in a refrigerator, in the food grade bag, for up to 3 days, do not refreeze.

Preparation

Remove all packaging and place the pizza base on a tray or in a suitable sized pizza pan, which has been lightly brushed with oil. Spread pizza sauce across the pizza base keeping a gap of 6mm to the edge. Sprinkle with grated cheese, then the topping of your choice (place cooked toppings on first, and any raw toppings on last to ensure they are perfectly cooked). Finally, top with more grated cheese.

Cooking

Cooking times may vary depending on the thickness of the pizza base used but, as a general guide, cook until the cheese is golden brown. For food safety, a core temperature of 75°C or above must be achieved for a minimum of 30 seconds.

NB: whilst we do not recommend storing in ambient conditions, if kept covered, pizza bases can be stored in a cool place and used within 3 days.

Nutritional Info:

Coeliac - No
Lactose Intolerant - Yes
Vegan - Yes
Vegetarian – Yes

