

Dough Balls

not just for the
professional kitchen

Naples Neapolitan Style Doughball



PAPA Italian Style Food Award WINNER 2025!!



A premium quality pizza solution

Our Naples Neapolitan Style Dough Balls produce a high-quality Italian Neapolitan style pizza crust, which can be found in Naples, Italy. Made with just four ingredients: 00 Flour, Water, Salt and Yeast.

This produces a pizza with a slightly charred leopard-spotted crust with a crispy exterior and a soft, airy bubbly interior. This charring creates a slightly bitter flavour to the crust, coupled with a soft, chewy texture that's iconic of the original Neapolitan pizza.

Made from a high gluten content "00" flour, with a high hydration level of 74%, this doughball produces an elastic and stretchy Neapolitan style pizza dough.

This dough is slowly fermented for up to 24 hours, which produces great flavour and causes tiny bubbles to form inside the dough. These fermentation bubbles allow the dough to stretch out easily and also allows large air bubbles to form inside the crust when cooked at a high temperature.

Nutritional information

Suitable for vegans, vegetarians, and those following a lactose intolerant diet.

Storage

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

Preparation

The dough is supplied frozen and should be defrosted for 12 – 14 hours in a covered tray to prevent it from drying out. This process is best carried out in the fridge.

Once defrosted, the dough should then be proved in a covered tray for 2-4 hours to allow the yeast to ferment before use.

To remove the dough from the tray, sprinkle a little semolina flour on the dough and then remove from the tray carefully using a dough scraper.

The dough should then be stretched out in semolina flour, or something similar, to form a dough base with a diameter of approx. 12" (30cm). The centre of this should be flat and thin (0.1 inch or 2.5 mm), whilst the edge should be around 1/2 inch (1-2cm) tall before cooking. This edge needs to remain untouched in order to preserve the air bubbles from the fermentation process.

Cooking

To achieve the signature crust and large air bubbles that are characteristic of the Naples Neapolitan style doughball, this dough must be cooked at a high temperature. For best results, bake in:

- Wood-fired oven at 485°C for only 60-90 seconds.
- Electric stone deck ovens at 400°C to 500°C for up to 4 minutes

For use in any other oven, please ensure that the oven reaches the required temperature for this product.