



PIZZA INSPIRATION



RAW DOUGH PIZZA BASE

DR. OETKER PROFESSIONAL

IT'S ALL ABOUT THE THE BASE

Starting with 100% raw dough, Dr. Oetker Professional's frozen pizza base rises in the oven for the first time, providing that all important fresh-baked taste.

- Unique rising dough that is not pre-cooked
- Suitable for vegetarian and vegan recipes
- Topped with tomato passata to complement many flavour pairings
- Traditional pizza crust without the hassle & wastage of dough pucks
- Supports operators by cooking in just 5 minutes*
- Withstands the professional kitchen pressures with a holding time of up to 1 hour

*Conveyor oven



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TRENDS

With over **12.2 million visits** to pizza restaurants in the UK each year¹, there is no denying the consumer popularity for this Italian classic.

Refreshing menus with the latest flavour trends is essential to exciting customers and keeping them coming back for more.

Get a slice of the action with these top trends:



PLANT POWER

Quickly becoming a megatrend, **3.5 million** Brits are now following a vegan diet² and are on the search for exciting plant-based offerings out-of-home.



MODERN MEXICAN

Tipped as one of the top trends to watch³, now is the time to start experimenting with Mexican ingredients from black beans to chipotle.



INDIAN STREET FOOD

Transforming traditional Indian cuisine, the consumer demand for Indian street food⁴ is providing the perfect opportunity for innovation in creating hybrid dishes and pizza is the ideal base.



HOT, HOT, HOT!

Consumers are becoming more adventurous in their tastes and are looking for chilli heat! Peri peri remains a firm favourite, with sriracha growing in popularity⁵.



AWAKEN THE SENSES

The search for instagrammable dishes is on as consumers expect to be wowed by visually beautiful food that will appeal to the senses⁶. Get creative with textures and colours to take your menu to the next level.

¹ Statista 2017

² Vegan Society 2018

³ Waitrose Food & Drink Report 2018-19

⁴ Waitrose Food & Drink Report 2017-18

⁵ TUCO Global Food & Beverage Trends Report 2018

⁶ Bidfood 2019 Trends Report



TINGA CHICKEN



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

180g cooked chicken breast,
medium diced

4 tsp tinga paste or similar
chipotle paste

30g smoked sun-dried tomatoes
(sliced thinly into strips)

50g smoked cheese
(grated)

METHOD

- 1) Coat the diced chicken in the tinga paste.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Sprinkle the cheese over the base, add the coated chicken and evenly place the strips of sun-dried tomatoes.
- 4) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.



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TOFU PIBIL



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

70g tofu, cubed

4 tsp pibil paste
(tomatoes, orange & spices)

25g fresh pineapple pieces

Small handful of fresh coriander
roughly torn

METHOD

- 1) Take the cubed tofu and coat with the pibil paste.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Scatter the tofu over the pizza base.
- 4) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.
- 5) Once out of the oven sprinkle over the pineapple and coriander.



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SWEET CHILLI BEEF



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

100g thinly sliced cooked beef steak (rump or sirloin)

4 tsp sweet chilli sauce

30g kimchi
(jar bought kimchi is great for this)

50g soft goats cheese

1 tsp black sesame seeds

METHOD

- 1) Coat the cooked beef steak strips in the sweet chilli sauce.
- 2) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 3) Scatter the steak over the base, crumble over the goats cheese.
- 4) Roughly chop the kimchi before adding to the base evenly.
- 5) Sprinkle with the black sesame seeds.
- 6) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.

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PANEER & AUBERGINE



Serves:2



Oven Bake:220°C



Minutes:10

INGREDIENTS

75g paneer cheese, cubed

100g of slices aubergine, lightly
sautéed with garlic & cooled

40g edamame beans
(pre-cooked)

25g chopped chives

Garlic olive oil

METHOD

- 1) Take a 9" Dr. Oetker Professional Raw Dough Pizza Base from the freezer. Remove the cardboard disc and leave the baking paper circle under the pizza.
- 2) Spread the aubergine evenly across the base, sprinkle with the edamame beans and paneer cheese.
- 3) Place the pizza directly onto the wire rack (with the baking paper) and bake until the dough crust has risen and gone golden brown.
- 4) Once out of the oven sprinkle with the chives and a little drizzle of the garlic oil.



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TOPTIPS

GET BRUSHING

A fantastic way to add depth of flavour is to brush your pizza crust before it's baked. Top with a sprinkling of seeds, cheeses or herbs for an artisan finish. Here are some of our favourite combos:

- Olive oil and sea salt
- Chilli oil sprinkled with chilli flakes for an extra kick
 - Balsamic glaze with rosemary
 - Honey and sesame seeds
- Garlic butter and grated Parmesan

Expert tip: Avoid thick pastes as they can easily burn

TIME TO GET DIPPING

Boost your incremental sales by encouraging your customers to dip those crusts with a host of exciting sauces. We suggest:

- Sriracha
- Creamy avocado
- Baconnaise
- Tzatziki
- Peanut butter
- Honey BBQ
- Chipotle ketchup
- Garlic mayo



YOUR GO-TO PIZZA EXPERTS

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FOR MORE RECIPE INSPIRATION