

The Key Differences Between Par-baked Crusts and Dough Balls

Everyone loves pizza, right? And what's more, everyone has an opinion about their favorite toppings, sauce, and most importantly, crust.

If you are making pizza at home it can be a lot of fun. But it's also the opportunity to make a pizza that tastes exactly the way that you want it to. From the toppings all the way to the crust.

If you are a restaurant owner, then chances are you are trying to keep variety in your menu, and different pizza crust options are a great way to do that!

When it comes to the crust there are many recipes, but there are also a couple of different styles. You can choose from a fresh dough ball, or you can select a par-baked crust to make your pizza. Either way, it's sure to be delicious!

The differences between dough balls and par-baked crusts.

Dough balls:

A dough ball is the most commonly-known pizza base. It's a dough made out of flour, water, and yeast, and bakes into a firm, yet not crunchy or crispy, pizza dough.

- They require more labor investment-special training is required for making and handling the dough and preparing the pizza.
- Needs hands-on preparation-dough must be prepared ahead of time to anticipate rush hours.
- Works well in a variety of ovens-superior performance in deck, brick or wood-fired, and conveyor ovens.

Dough balls also double as bases for garlic knots, and calzones, as well as make excellent deep-dish pizzas.

Par-baked crusts:

You can't beat the convenience of a par-baked crust. These prepared pizza crusts are simple to use, and last a long time, either in the freezer or refrigerator.

- It doesn't have a rise time-resulting in low labor investment.
- Easy to make-perfect for fast-paced operations that are cooking food quickly, on-demand.
- It has a very long shelf life-can be frozen or refrigerated.

Par-baked crusts make great appetizers (easy to share!) and excellent take-and-go pizzas.

Similarities. No matter which style crust you chose, both require being stored in a refrigerator or freezer, so space must be set aside for that.

Also, both crusts do require preparation-they are not frozen pizzas- to be served.

Perhaps the best option is to store both crusts on-hand and ensure that you are keeping variety in your menu!

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SOURCES USED:

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