

# **SPEED SCRATCH**

## **RECIPE GUIDE**

**Big**  
**daddy's**



**CREATE**



# FRESH MADE EASY.

Add ingredients like seasonal vegetables, fresh herbs, artisan cheeses, and locally sourced proteins:

- From your school's student-tended gardens
- From local farmer's markets
- From area farms and dairies



You'll enjoy a new measure of culinary creativity—along with the satisfaction of knowing you're serving already-awesome heat-and-serve items made with an added boost of nutrition, color, crunch, and scratch-made flavor. And you'll be amazed at the boost in cafeteria participation, too.





## CRUST TECHNIQUES

Follow these simple instructions to add a decorative edge to the crust or to reshape it for a handmade, bistro look. With a simple tool or your fingers, you can create a signature look in just a few minutes.

### PINCHED CRUST

**EQUIPMENT:** None

**TECHNIQUE:** Pinch the crust, from inner to outer edge, at 1" intervals around the entire pizza. Pinch evenly to ensure raised areas are consistent.



### FLUTED CRUST

**EQUIPMENT:** Sharp paring knife

**TECHNIQUE:** Beginning where the cheese and sauce meet the dough, make a bias cut through to the base of the crust, all the way to the pan liner. Repeat all the way around the pizza at desired intervals.





## BRAIDED CRUST

**EQUIPMENT:** Sharp paring or tourné knife

**TECHNIQUE:** Beginning where the cheese and sauce meet the dough, make a bias cut  $\frac{1}{2}$ " deep and 2" long to the crust's outer edge, all the way through to the pan liner. Starting directly above the lower-right cut, make an "X". Repeat all the way around the pizza, keeping cuts uniform.



## SUGGESTED TOPICALS

**ITALIAN/MEDITERRANEAN:** Coat with olive oil and add dried oregano leaves, black pepper, and Kosher salt.

**ASIAN:** Coat with toasted sesame oil and add sesame seeds and Kosher salt.

**AMERICAN:** Coat with melted butter and add poppy seeds.

**NOTE:** Do not use ingredients that will burn.



### ADD TOPICALS:

If desired, spray crust with vegetable or olive oil, pan release, or butter and add topical. Bake as directed. Remove from oven and coat the crust again.

# **BBQ**

## **CHICKEN PIZZA**

**YIELD** 1 16" Pizza = 10 Servings

### **INGREDIENTS**

1	16" <b>Big Daddy's®</b> Cheese Pizza
6 oz.	Chicken, white meat, sliced
5/8 cup	Red onion, diced, cooked
5/8 cup	Red bell peppers, diced, cooked
3/8 cup	Cilantro, fresh, chopped
1/2 cup	Cheddar cheese, shredded
1 oz.	BBQ sauce

### **DIRECTIONS**

1. Sauté onion and red pepper.
2. Combine chicken, onion, peppers, and cilantro.  
Spread evenly over pizza.
3. Sprinkle Cheddar cheese onto pizza.
4. Drizzle BBQ sauce across pizza.
5. Bake according to directions.



### **CN INFORMATION**

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
1/8 cup vegetable credit per 10-cut serving  
1/2 oz. meat/meat alternate per 10-cut serving

# CAPRIESE

## PIZZA

**YIELD** 1 16" Pizza = 10 Servings

### INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
2 cups	Tomatoes, fresh, diced, drained
½ cup	Red onion, fresh, chopped
3 Tbsp.	Basil, fresh, chopped
1 Tbsp.	Red wine vinegar
2 tsp.	Garlic, fresh, minced
Pinch	Black pepper

### DIRECTIONS

1. Wash tomatoes, dice, and drain in colander.
2. Peel onion and chop.
3. Combine all ingredients in a bowl and mix thoroughly.
4. Cover and refrigerate. Prepare in advance to develop flavor profile. (Suggest day-before preparation.)
5. Spread topping onto pizza.
6. Bake according to directions.

### CHEF'S TIPS

- Dried basil may be substituted for fresh.
- 1 Tbsp. fresh basil = 1 tsp. dried basil.
- 1 Tbsp. fresh garlic = ¾ tsp. dried garlic.
- Substitute Italian seasoned diced tomatoes, canned (drained) when fresh are unavailable or price prohibitive.
- Prepare one day in advance to develop flavor profile.



### CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
¼ cup vegetable credit per 10-cut serving



# FARMERS MARKET PIZZA

**YIELD** 1 16" Pizza = 10 Servings

## INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
1 Tbsp.	Vegetable oil
¾ cup	Carrot, fresh, shredded
¾ cup	Bell peppers, fresh, julienned
1 cup	Broccoli, fresh, trimmed, chopped
2 tsp.	Parsley, fresh, chopped
1 Tbsp.	Lemon juice
2 tsp.	Garlic powder
Pinch	Black pepper

## DIRECTIONS

1. Heat oil in a steam-jacketed kettle.
2. Add shredded carrots and sauté 3 minutes.
3. Add pepper strips and cook until translucent.
4. Add chopped broccoli, chopped parsley, and other ingredients.
5. Cook uncovered for 10 minutes, stirring frequently.
6. Spread vegetable topping evenly onto pizza.
7. Bake according to directions.

## CHEF'S TIPS

- Dried parsley may be substituted for fresh
- 1 Tbsp. fresh = 1 tsp. dried.



## CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
¼ cup vegetable credit per 10-cut serving



# HAWAIIAN PIZZA

**YIELD** 1 16" Pizza = 10 Servings

## INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
1¼ cup	Pineapple, fresh chunks
6 oz.	Ham, low sodium with natural juices, diced

## DIRECTIONS

1. Spread pineapple and ham evenly over pizza.
2. Bake according to directions.

## CHEF'S TIPS

- Canned pineapple chunks can be used in place of fresh.



## CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
⅓ cup fruit credit per 10-cut serving  
½ oz. meat/meat alternate per 10-cut serving

# MEXICAN PIZZA

**YIELD** 1 16" Pizza = 10 Servings

## INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
5/8 cup	Tomato, diced
5/8 cup	Bell peppers, diced
5/8 cup	Cheddar cheese, shredded
1/8 cup	Cilantro, fresh, chopped
6 oz.	Ground turkey (optional), cooked

## DIRECTIONS

1. Combine tomato and peppers. Spread evenly onto pizza.
2. If adding ground turkey, spread onto pizza after tomato and pepper mixture.
3. Sprinkle cheese on top of pizza.
4. Bake according to directions.
5. Sprinkle cilantro over pizza immediately after removing from oven.

## CHEF'S TIPS

- Substitute diced tomatoes, canned (drained) when fresh are unavailable or price prohibitive.



## CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:

1/8 cup vegetable credit per 10-cut serving

1/4 oz. meat/meat alternate per 10-cut serving

Ground turkey adds an additional 1/2 oz. meat/meat alternate per 10-cut serving

# PHILLY BEEF PIZZA

**YIELD** 1 16" Pizza = 10 Servings

## INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
1 cup	Green peppers, diced
¼ cup	Onion, diced
2 tsp.	Oregano, fresh, chopped
2 tsp.	Garlic, fresh, chopped
Pinch	Black pepper
5 oz.	Ground beef, cooked

## DIRECTIONS

1. Combine green peppers, onion, oregano, garlic, and pepper. Steam until crisp-tender. Drain excess liquid in colander if needed.
2. Mix with cooked ground beef that has been held at 155°F (if cooked fresh from raw), or 165°F (if reheated from cooked, chilled product).
3. Evenly distribute 15 ounces of topping on pizza.
4. Bake according to directions.

## CHEF'S TIPS

- Dried oregano and garlic may be substituted for fresh.
- 1 Tbsp. fresh oregano = 1 tsp. dried.
- 1 Tbsp. fresh garlic = ¾ tsp. dried.



## CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
⅓ cup vegetable credit per 10-cut serving  
½ oz. meat/meat alternate per 10-cut serving



# BACON CHEESEBURGER PIZZA

**YIELD** 1 16" Pizza = 10 Servings

## INGREDIENTS

1	16" <b>Big Daddy's®</b> Cheese Pizza
5 oz.	Ground beef, cooked
2 oz.	Bacon, cooked, chopped
4 oz.	Cheddar cheese, shredded
6 oz.	Bread-and-butter pickles, sliced

## DIRECTIONS

1. Mix crumbled beef and bacon in a small bowl.
2. Spread beef and bacon mixture evenly over pizza.
3. Top pizza with shredded Cheddar cheese.
4. Arrange pickle slices evenly over top of pizza.
5. Bake according to directions.



## CN INFORMATION

In addition to the CN credits provided in **Big Daddy's®** Cheese Pizza, one serving of this recipe provides:  
1/8 cup vegetable credit per 8-cut serving  
3/4 oz. meat/meat alternate per 10-cut serving

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For more information about **Big Daddy's®** pizza,  
call 1-877-302-7426 or visit [bigdaddys.schwansfoodservice.com](http://bigdaddys.schwansfoodservice.com)

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