

PIZZA STACK

**RUYA
+ İSİK**

*Late
Night*

by *GIORGIO*





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Shelf Life Chart 1

Type	Item	Spec	Shelf Life (7C)
Fresh Veg	Mushroom	Sliced into strips	3 days
Fresh Veg	Pickled Red Chilli	Sliced into strips and pickled	3 days
Fresh Veg	Parsley	Picked, chopped leaves	3 days
Fresh Veg	Picked Basil	Picked leaves	3 days
Fresh Veg	Sliced White Onion	From packet	3 days
Fresh Veg	Cubed Pineapple	From packet	3 days
Fresh Veg	Roasted Aubergine	Cubed and roasted	3 days
Fresh Veg	Roasted Cherry Tomatoes	Halved and roasted	3 days
Fresh Veg	Mixed Sliced Peppers	From the packet	3 days
Meats	Cooked Meatballs	25g balls of mixed, cooked off	3 days
Meats	Cooked Shredded Chicken	Shredded cooked chicken thighs	3 days
Meats	Cooked Beef Mince	Minced beef, cooked off	3 days
Meats	Cured Meats	From packet	3 days

Shelf Life Chart 2

Type	Item	Spec	Shelf Life (7C)
Sauces	Pizza Sauce	Mixed together and blitzed	3 days
Sauces	White Pizza Sauce	Mixed together and reduced	3 days
Sauces	Pesto Mayo	Mixed together	3 days
Sauces	Chilli Mayo	Mixed together	3 days
Frozen	Pizza Dough	From Packet	Check Packet

MEP 1 - Meats

Item		Ingredients	Quantity (g)
1	Shredded Chicken	Chicken Thigh	500g
		Oil	10g

Method

- Spread on a flat tray with seasoning and oil
- Cook at 180C for 10 minutes
- Shred into long strips
- Cool and use for service

Item		Ingredients	Quantity (g)
2	Cooked Beef Mince	Beef Mince	500g
		Oil	10g

Method

- Spread on a flat tray with seasoning and oil
- Cook at 180C for 10 minutes
- Cool and use for service

Item		Ingredients	Quantity (g)
3	Meatball Mix	Beef Mince	500g
		Oregano	5g
		Basil	2g
		Salt	1g

Method

- Mix all ingredients together.
- Ball into 25-30g balls.
- Cook at 200g and cool for service.
- Pot up with sauce, ready for service.



MEP 2 - Side Sauces

Item		Ingredients	Quantity (g)
1	Pesto Mayo	Mayo	200g
		Pesto	50g
Item		Ingredients	Quantity (g)
2	Chilli Mayo	Mayo	200g
		Chilli Oil	50g
Item		Ingredients	Quantity (g)
3	Garlic Sauce	Mayo	200g
		Oregano	3g
		Garlic Puree	10g
		Water	20g

Method

- Add ingredients together in a bowl and mix well
- NB, **CHILLI MAYO** must be mixed very well and combined well. Do not stop mixing until its totally combined

Item		Ingredients	Quantity (g)
4	Chilli Oil	Pomace Oil	900g
		Dried Chilli Flakes	100g
Item		Ingredients	Quantity (g)
5	Pickle Liquor	Red Wine Vinegar	800g
		Light Brown Sugar	150g
		Salt	50g

Method

- Add all ingredients together in a pan
- Bring to the boi; and switch off the heat immediately
- Let cool and store in a bottle
- Store chilled

Item		Ingredients	Quantity (g)
6	Garlic Oil	Pomace Oil	900g
		Garlic Puree	100g



MEP 3 - Pizza Sauces

	Item	Ingredients	Quantity (g)
1	White Pizza Sauce	Double Cream	500g
		Parmesan Shavings	50g

Method

- Add all ingredients together
- Reduce until thick (about 5 minutes on medium heat)
- Stir continuously with a whisk otherwise it will stick to the bottom of the pan and burn



	Item	Ingredients	Quantity (g)
2	Classic Pizza Sauce	Plum Tomatoes	2500g
		Salt	10g
		Oil	30g
		Basil Leaves	15g
		Sugar	20g

Method

- Drain plum tomatoes
- Reduce juice until thick
- Blitz tomatoes without juice and all aromatics together until smooth
- Add juice once reduced (about 10 minutes on medium heat)



MEP 4 - Veg

COOKED

	Item	Ingredients	Quantity (g)
1	Roasted Aubergine	Diced Aubergine	500g
		Pomace Oil	5g

Method

- Mix together and roast in oven
- 180C for 8 mins



MEP - VEG PREP RAW

Sliced Red Chilli (add pickling liquor)

Picked Basil

Sliced Mushrooms

Cubed Pineapple

Sliced White Onion

Olive Halves



Chopped Parsley



Mixed Sliced Peppers



Layouts 1 - Pizza Stack All Brands

SALADETTE (0-8C)

Aubergine	Sliced Onions	Meatballs (cooked)	Pepperoni	Sliced Ham	Pancetta	Sliced Mushrooms	
Basil Leaves	Olive Halves	Mixed Sliced Peppers	Pineapple	Pickled Red Chilli (cover w/ pickle)	Parsley Chopped	Cooked Beef Mince	Shredded Cooked Chicken
Pizza Sauce	White Pizza Sauce	SAUCES AND OILS IN BOTTLES- TO BE KEPT IN THE FRIDGE OR IF IT'S POSSIBLE IN THE SALADETTE					
		- All Sauces					

Pizza Oven

ASSEMBLY BENCH

Oregano

FRIDGE (0-8C) Dough - Ready to use in boxes. All sides (salads mezze etc).
Pre Rolled Nutella Swirls.

FREEZER (-18) Back up dough

3 LEAVES
AFTER COOK



1 PINCH



30G

50G

1 BALL



10 HALVES

50G

1 X DOUGH BALL
ROLLED & STRETCHED



BY GIORGIO

MARGHERITA



MARINARA



VERDURA
GRILIGATA



TO PACK



1 PINCH

60G

12 SLICES

5G

30G

12 SLICES

1 BALL

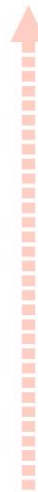
50G

1 X DOUGH BALL
ROLLED & STRETCHED

BY GIORGIO



DIAVOLA



CARBONARA



AL FUNGHI



TO PACK



1 PINCH

20G

10 SLICES

12 PIECES

70G

100G

50G

**1 X DOUGH BALL
ROLLED & STRETCHED**



TO PACK



LATE NIGHT PIZZA

MARGHERITA

HAWAIIAN

FARMHOUSE

PINCH

30G

8 SLICES

30G

70G

12 PIECES

100G

50G

**1 X DOUGH BALL
ROLLED & STRETCHED**



PEPPERONI



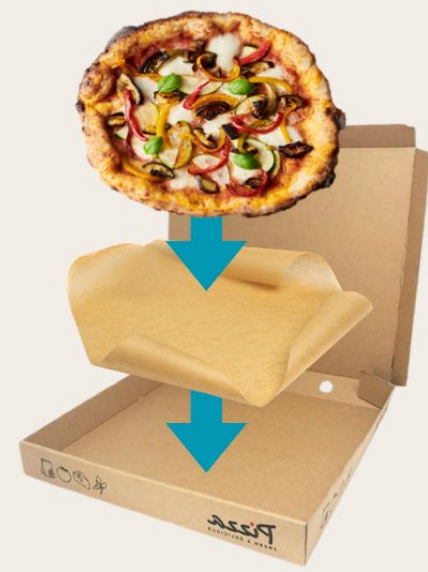
AMERICAN HOT



**MEATY
MADNESS**



TO PACK



LATE NIGHT PIZZA

10 HALVES



PINCH



30G



10 SLICES



30G



50G



100G



50G



**1 X DOUGH BALL
ROLLED & STRETCHED**

**VEGGIE
SUPREME**

**20G
AFTER COOK**



30G



TEXAS BBQ



TO PACK



LATE NIGHT PIZZA

PINCH



BAKE

**TURN UP SIDES
& CLOSE ENDS**



60G



50G



**1/2 X DOUGH BALL
ROLLED & STRETCHED**



RUYA + ISIK PIDES

**SPICY
BEEF PIDE**



BAKE



**PULLED
CHICKEN PIDE**



BAKE



**THREE
CHEESE PIDE**

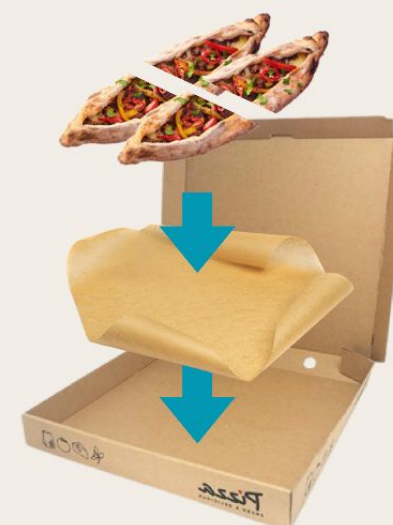


IF REQUESTED:



**CRACK EGG INTO MIDDLE OF THE
PIDE. HALF WAY THROUGH COOK, IF
COOK TIME IS LONGER THAN 4 MINS.
ENSURE YOLK DOESN'T BREAK**

TO PACK



2G

PINCH

TURN UP SIDES
& CLOSE ENDS

5 SLICES

50G

40G

1/2 X DOUGH BALL
ROLLED & STRETCHED

RUYA + ISIK PIDES



**SPICY
SALAMI PIDE**



**MARGHERITA
PIDE**



**AUBERGINE &
CHILLI PIDE**

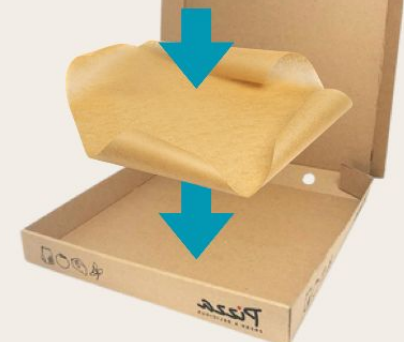


IF REQUESTED:



CRACK EGG INTO MIDDLE OF THE
PIDE. HALF WAY THROUGH COOK, IF
COOK TIME IS LONGER THAN 4 MINS.
ENSURE YOLK DOESN'T BREAK

TO PACK



5G

3 PIECES



60G



5 BALLS



8OZ



MEATBALLS

MEATBALLS

**RU YA
+ İSİK**



8OZ



MEATBALLS

by GIORGIO

**Late
Night**

**RU YA
+ İSİK**

by GIORGIO

**Late
Night**

TO PACK



PINCH



20G
IF REQUESTED



3G



1/2 DOUGH BALL
ROLLED INTO
SQUARE



SIDES

GARLIC BREAD

4



3



2



1



NUTELLA SWIRL

PINCH



150G



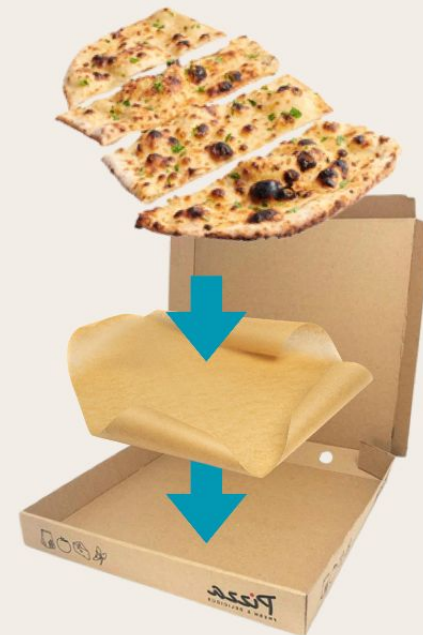
8OZ



HUMMUS



**TO PACK
BAKED ITEMS**





**1 DOUGH BALL
PIZZA BASE**



**1/2 DOUGH BALL
SQUARE**



WHITE SAUCE



PIZZA SAUCE



**GRATED
MOZZARELLA**



**FRESH
MOZZARELLA**



PANCETTA



MEATBALLS



BEEF MINCE



**SLICED
MUSHROOMS**



FRESH BASIL



OREGANO



SLICED PEPPERS



**ROASTED
AUBERGINE**



OLIVE HALVES



PEPPERONI



**SLICED
WHITE ONION**



**SLICED
RED ONION**



FETA CHEESE



BBQ SAUCE



**PICKLED
RED CHILLIS**



FRESH PARSLEY



GARLIC OIL



CHILLI OIL



HAM PIECES



PINEAPPLE PIECES



PULLED CHICKEN



NUTELLA



HUMMUS



CASTER SUGAR



80Z POT



PIZZA BOX

INGREDIENTS KEY