BEYOND PIZZA

10 Innovative ways to use Buvetti Dough Balls that aren't pizza.



BUVETTI

PIZZA AT ITS FINEST

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FOCACCIA



Instruction

1. Defrost and proof Buvetti dough balls in the fridge/controlled temperature for at least 48 hours.
2. Preheat your oven to 200°C (400°F).
3. Stretch the pizza dough into a lightly oiled baking sheet to the desired thickness.
4. Dimple the dough with your fingertips.
5. Drizzle with olive oil and sprinkle with coarse salt and rosemary.
6. Add any additional toppings like sliced garlic, olives, or onions.
7. Bake for 20-25 minutes until golden and puffed. Let it cool slightly before serving.

Ingredients

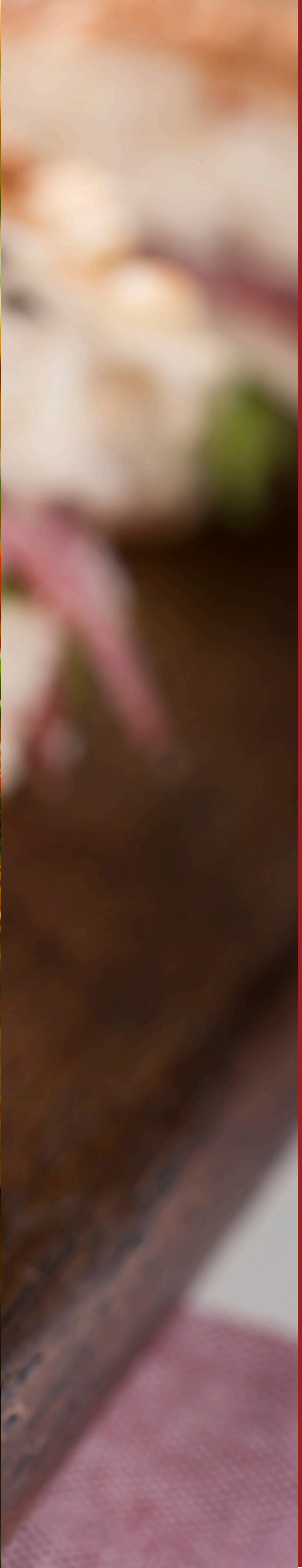
- Buvetti Dough Balls
- Extra Virgin Olive Oil
- Fresh Rosemary
- Coarse Salt
- Optional: Garlic, Olives, Cherry Tomatoes, Onions.

Prepare Time
20 Minutes

Cook Time
25 Minutes



PANINI



Instruction

1. Slice the focaccia bread horizontally. See page 2 for a tasty focaccia bread recipe using Buvetti Dough Balls.
2. Layer your fillings on the bottom half of the bread.
3. Top with the other half of the focaccia.
4. If desired, press in a panini maker or grill on a stovetop until the cheese melts and the bread is toasted.

Ingredients

- Freshly baked focaccia
- Your choice of fillings:
  - ham/salami
  - cheese
  - tomato
  - lettuce
  - mayonnaise

Prepare Time
5 Minutes

Cook Time
3 Minutes



DEEP FRIED DOUGH BITES



Instruction

1. Proof Buvetti Dough Balls over night
2. Roll out the dough and cut into desired shapes and sizes.
3. Place a spoonful of filling in the center of each dough piece, fold and seal the edges.
4. Heat oil in a deep fryer or a deep pan to 180°C (356°F).
5. Fry the dough pieces until golden brown, approximately 2-3 minutes.
6. Drain on paper towels and serve warm. For sweet, add sifted castor sugar & cinnamon. For savoury, add salt flakes.

Ingredients

- Buvetti Dough Balls
- Fillings:
  - Nutella for Bombas
  - tomato, mozzarella, and ham for Panzerottos
- Oil for frying
- Serve with:
  - Castor sugar & cinnamon
  - Salt flakes

Prepare Time
8 Minutes

Cook Time
3 Minutes



ROLLS (SWEET + SAVOURY)



Instruction

1. Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.
2. Preheat your oven to 180°C (350°F).
3. Roll out the dough balls on a floured surface. For savoury rolls, sprinkle cheese, ham, and herbs. For sweet, spread with butter and sprinkle with cinnamon and sugar.
4. Roll up the dough and slice into individual rolls.
5. Place on a baking sheet, cover, and let rise for about 30 minutes.
6. Bake for 25-30 minutes until golden. For sweet rolls, drizzle with icing if desired.

Ingredients

- Buvetti Dough Balls
- For savoury:
  - feta cheese
  - ham
  - green herbs
- For sweet:
  - cinnamon
  - sugar
  - butter

Prepare Time
15 Minutes

Cook Time
30 Minutes



BACIATA PIZZA



Instruction

1. Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.
2. Preheat your oven to 220°C (428°F) or 320°C degrees for commercial.
3. Roll out one Buvetti Dough Balls to a medium thickness.
4. Spread a thin layer of cream of peppers over the dough.
5. Distribute slices of salami and chunks of provola cheese evenly across the dough.
6. Sprinkle chopped fresh dill over the toppings.
7. Take a second dough ball and place over the filling and pinch the edges to seal.
8. Bake in the preheated oven for about 15-20 minutes until the crust is golden and the cheese is bubbly.
9. Serve hot, sliced into portions.

Ingredients

- Buvetti Dough Balls
- Cream of peppers
- Sliced salame
- Provola cheese (or similar soft, melty cheese)
- Fresh dill

Prepare Time
15 Minutes

Cook Time
5 Minutes



PRETZELS



Ingredients

- Buvetti Dough Balls (250 grams per pretzel or pretzel bites)
- 4 liters of water for boiling
- 50 grams baking soda (to add to the boiling water)
- Coarse salt for sprinkling
- Butter (optional for brushing)

Dips for Serving

- Beer Cheese Dip (garnished with crunchy bacon and chives)
- Honey Mustard Dip
- Pickles

Instruction

Preparation

- Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.
- Preheat your oven to 200°C (400°F).

Shaping

- For traditional pretzels: Divide the dough into 250-gram portions. Form a U-shape with the rope, twist the ends together twice, and than fold the twisted part down onto the bottom of the U to create the pretzel shape.
- For pretzel bites: Divide the dough into smaller, bite-sized pieces, about 15-20 grams each. Roll each piece into a ball.





Boiling

- Bring 4 litres of water to a boil and add 50 grams of baking soda.
- Gently lower the pretzels or pretzel bites into the boiling water. Boil each pretzel for about 30 seconds per side and each pretzel bite for about 20 seconds. This step helps to develop their unique texture and flavour.

Baking

- Remove the pretzels or pretzel bites from the water with a slotted spoon and place them on a baking sheet lined with parchment paper.
- Sprinkle with coarse salt before baking.
- Bake the traditional pretzels for 12-15 minutes and the pretzel bites for about 10-12 minutes, until golden brown.

Optional Butter Glaze:

- Brush baked pretzels and pretzel bites with melted butter immediately after removing them from the oven for a richer flavour and softer crust.

Prepare Time
30 Minutes

Cook Time
30 Minutes



NEW YORK-STYLE BAGEL



Ingredients

- Buvetti Dough Balls (250 grams each, divided into half for two 125-gram bagels)
- 4 litres of water for boiling
- 30 grams malt syrup or sugar (to add to the boiling water)
- 1 egg white (for egg wash)
- Toppings for baking: sesame seeds, poppy seeds, everything bagel seasoning, coarse salt

To Serve

- Cream cheese
- Smoked salmon
- Capers
- Thinly sliced red onions
- Sliced tomatoes
- Fresh dill, chopped
- Lemon zest

Instruction

Preparation

- Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.

Portion and Shape the Dough:

- Take a 250-gram Buvetti Dough Ball and divide it into two equal halves, each weighing 125 grams. Roll each portion into a ball.

- Poke a hole in the centre of each ball using your thumb, then gently stretch the dough outwards from the centre to form a ring about 7-10 cm in diameter. The hole should be about 1-1.5 cm wide.

Proof the Bagels:

- Place the shaped bagels on a lightly floured surface, cover loosely with a damp cloth, and let them proof for about 20 minutes. This allows the gluten to relax and makes the dough easier to work with during the boiling process.

Prepare the Boiling Solutions:

- Bring 4 litres of water to a boil in a large pot. Stir in the malt syrup or sugar. This helps to give the bagels their characteristic shine and a slight sweetness.

Boil the Bagels:

- Once the bagels have proofed, boil them in the malt water for about 30 seconds on each side. This boiling step is crucial as it sets the crust before baking, which helps achieve the classic chewy texture.
- Use a slotted spoon to handle the bagels and drain them well.

Apply Egg Wash and Toppings:

- After boiling, brush each bagel with beaten egg white. This helps the toppings adhere and gives the bagels a nice shine after baking.
- Sprinkle your chosen toppings on the bagels immediately after the egg wash.





Bake the Bagels:

- Preheat your oven to 220°C (428°F).
- Arrange the bagels on a baking sheet lined with parchment paper.
- Bake for 20-25 minutes or until golden brown.

Cool and Serve:

- Let the bagels cool on a wire rack before serving.
- To serve, slice each bagel in half and spread a generous amount of cream cheese. Top with slices of smoked salmon, a few capers, thinly sliced red onions, a couple of tomato slices, a sprinkle of chopped fresh dill, and a bit of lemon zest.

Prepare Time
30 Minutes

Cook Time
30 Minutes



GARLIC BREAD



Ingredients

- Buvetti Dough Balls
- 100 grams unsalted butter, softened
- Fresh parsley, finely chopped
- Salt to taste
- Optional for Confit Garlic Topping:
  - 10-15 cloves of garlic, left whole
  - Olive oil (enough to cover the garlic cloves in a small pot)
  - Herbs: bay leaves, thyme springs, dried red chiles, salt and pepper

Instruction

Preparation

- Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.

Prepare Confit Garlic (if using):

- Place the garlic cloves in a small ovenproof pot or saucepan. Pour enough olive oil to completely cover the cloves.
- Place in a saucepan and let the garlic slowly confit until it is golden and tender, about 45-60 minutes. Keep an eye on it to ensure it doesn't burn. Once done, mash the garlic into a paste.





Prepare Garlic Butter:

- In a bowl, combine the softened butter with chopped parsley, salt, and mashed confit garlic (or minced raw garlic if not using confit garlic). If desired, mix in some grated Parmesan cheese.

Prepare the Dough:

- Place the Buvetti Dough Balls on a lightly floured surface. To create an oval shape, gently pull two opposite sides of the dough. During this process, allow the dough to occasionally slap against the bench—this helps stretch the dough more effectively and contributes to a uniform thickness.
- Spread the garlic butter mixture or the confit garlic evenly over the surface.

Bake:

- Place the prepared dough on a tray and bake for about 2-3 minutes at 320°C.

Serve:

- Once the edges are golden and crispy, remove, cut into strips (about 2-3 cm wide) or squares, and serve warm.

Prepare Time
30 Minutes

Cook Time
3 Minutes



PUFFED SPICED BREAD



Ingredients

- Buvetti Dough Balls
- Olive oil for brushing
- A mix of spices (such as cumin, coriander, paprika, and a touch of chili powder for heat)
- Sea salt, to taste
- Optional: Fresh herbs like chopped parsley for garnish

Instruction

1. Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.
2. On a lightly floured surface, gently press the dough ball with even pressure to expand it into a larger disk, being careful not to make it too thin. Aim for a moderate thickness that will puff well without becoming brittle. Generously brush the dough with olive oil.
3. Sprinkle the spice mix evenly across the oiled dough, covering all areas. Season with sea salt to taste.
4. Transfer the dough directly onto the hot surface of the wood-fired oven. Bake for 2-3 minutes, keeping a close watch as the dough puffs up and crisps quickly.
5. Rotate halfway through for even baking.
6. Remove from the oven once golden brown and puffed. Let it cool slightly.
7. Optionally, sprinkle with fresh herbs for added flavour.
8. Serve warm as a delightful snack or an accompaniment to meals.



REUBEN-STYLE PANUOZZO



Ingredients

- Buvetti Dough Balls (250 grams per sandwich)
- 150 grams corned beef or pastrami, thinly sliced
- 100 grams Swiss cheese, sliced
- 50 grams sauerkraut, drained
- 2 tablespoons Russian dressing or Thousand Island dressing
- Olive oil for drizzling
- Optional:
  - Butter for brushing the dough
  - Fresh herbs (e.g., dill or parsley) for garnish

Instruction

Preparing the Dough:

- Defrost Buvetti Dough Balls for 12 - 48 hours in the fridge.
- On a lightly floured surface, gently stretch the Buvetti pizza dough ball by applying even pressure to create a larger disk with uniform thickness, about 1-1.5 cm.
- Drizzle a small amount of olive oil over the dough and fold it in half.

Partial Bake:

- Place the folded dough in the wood-fired oven and bake for 2-3 minutes, just until the dough starts to puff up and form a light crust but is not fully baked. This helps the dough hold its shape and makes it easier to fill.





Add the Fillings:

- Remove the partially baked dough from the oven and carefully unfold it. Spread a thin layer of Russian dressing on one side.
- Layer half of the cheese slices over the dressing, followed by the corned beef or pastrami, sauerkraut, and the remaining cheese slices.

Close the Reubenuozzo:

- Fold the dough back over the fillings, pressing gently to seal the edges. Optionally, brush the outside of the dough with melted butter for a golden, crispy crust.

Final Bake:

- Return the filled Reubenuozzo to the wood-fired oven and bake for an additional minute, or until the dough is fully cooked, golden brown, and the cheese is melted and bubbly.
- Rotate the Reubenuozzo occasionally to ensure even cooking and prevent burning.

Serve:

- Remove from the oven and let rest for a few minutes before slicing. Cut in half slightly overlapping the pieces to showcase the delicious filling.
- Garnish with fresh herbs if desired and serve with extra Russian dressing on the side for dipping.

Prepare Time
5 Minutes

Cook Time
3 Minutes

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