

## DANNY BRITT'S BAKING CO.

### *About Our Crusts:*

Danny Britts pre-baked crusts are made from the finest flours, and yeast, flavored with garlic & glazed with olive and pure canola oils. They are pan-baked and represent four generations of baking know-how!

The oil glaze maintains a separation of flavors between the crust and the toppings. Little nooks and crannies hold your sauce and cheese to the crust. They are quick easy and convenient to use.

My crust comes to you frozen, but they bite and taste just like fresh baked; light, airy and crisp and they are cost-effective too!

Are you a restaurateur in need of a profitable item? A Hotel Manager that is losing business to a local Pizzeria, instead of ordering from your room service menu? A Tavern or Bistro owner that needs a crowd-pleaser? A contract feeder that wants to spark a not-so-appreciative client?

### **CALL ME, I WILL SHOW YOU HOW MY CRUSTS CAN HELP!**

#### Sizes:

**6" crust 48 per case**  
**8" crust 36 per case**  
**12" crust 20 per case**  
**16" crust 12 per case**



**Available in whole wheat and unbleached unbromated flours.**

### *Cooking Methods:*

Danny Britts pizza crust calls for a 400-preheated electric or gas oven; convection or

- ★ Toaster oven. Oven temperatures vary. Adjust time and temperature accordingly. **DO NOT USE A MICROWAVE!** The crust will not get crispy.


Deep fry the crust; No kidding! Fry crust until light golden brown in 350 oil, about 45 Seconds. Drain; top with sauce and cheese (it is best if the sauce is warm or hot). Pop it under the broiler or cheese melter until the cheese bubbles, **VOILA!** Pizza in less than 3 minutes from start to finish.

- ★ Do it on the griddle! Yes! Top the crust with sauce and cheese, brush the griddle with oil, place the Pizza on the griddle, and cover, "Dutch Oven Style", about 1 1/2 minutes until the bottom is crisp). Pip it under the broiler or cheese melter until the cheese bubbles. Great Pizza in about 4 minutes. If you don't have a griddle, use a skillet or frying pan.

*There is a lot of ways to make Great Pizza with a Danny Britts Crust. Remember...*

**IT'S THE CRUST THAT COUNT!**

*See Reverse side for Recipe Suggestions*

 201-867-0909

 [DANNYBRITTS@SCHRIPPS.COM](mailto:DANNYBRITTS@SCHRIPPS.COM)



## DANNY BRITT'S GREAT PIZZA CRUST RECIPES

### ★ *Traditional Pizza:*

Top crust with your favorite Marinara sauce, sprinkle on some mozzarella, Parmesan, oregano & basil. Place on the rack in a preheated 400 oven or on a greased pan or cookie sheet for 10-15 minutes or until crisp. (Add pepperoni, sausage, onions, mushroom, peppers etc. if desired).

### ★ *Mexican Pizza:*

Top crust with Salsa, shredded Jack, and Cheddar Cheeses. Bake for 10-15 minutes. OLE!

### *Chile Pizza:*

Top crust with Chile & Jack Cheese and if you dare, slices of Jalapeno Peppers and sweet onions. Bake for 10-15 minutes.

DELICIOUS!

### ★ *Florentine:*

Sauté either leaf spinach, broccoli, or asparagus in garlic & olive oil (Drain). Season to taste. Prebake crust until light golden, (400 oven for 8 minutes). Spread Ricotta Cheese on top of prebaked crust, press veggies into cheese, sprinkle with Parmesan & shredded or diced Fontina or Provolone Cheese. Place under the broiler until the cheese bubbles.

EXQUISITO!

### ★ *Seafood Pizza:*

Prebake a Danny Britt's crust until light golden, smear top with pesto sauce, and top with chopped clams, scallops, or shrimp. Sprinkle on some Parmesan or Romano and place under the broiler briefly to cook seafood.

"WHAT A DISH"!

### ★ *Caterers:*

Use Danny Britts personal size crust 8" or 6" as a pizza hors d'oeuvre. Use any of the above recipes and slice the 8" into 8 or 12 slices, or the 6" into 8 slices. Far better than a pizza bagel and more cost effective too!

*If you have any questions about my crusts, or if I can help you use them, please call me or send an email!*

*Bon appetite Gerry Orlando*

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## DANNY BRITT'S BAKING CO.

### ★ *Herb Focaccia*

A tantalizing blend of the finest Flours, rosemary, Basil, Pepper, Garlic, Pure Virgin Olive Oil and Canola Oil, culminating into an authentic old world style focaccia Bread.

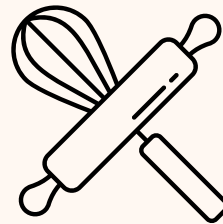
Perfect for: Panini Deli Sandwiches Toast Points Specialty Pizzas Bread Basket Bruschetta

Our Focaccia is fully baked, just thaw and serve warmed in the bun warmer or crisped in a 400-degree oven for 5-10 minutes. Your patrons will love you. Ingredients: Flour, Water, Canola Oil, Pure Virgin Olive Oil, Yeast, Salt, Rosemary, Basil, black Pepper and Garlic.

**CALL ME, I WILL SHOW YOU HOW MY FOCACCIA CAN HELP!**


Pack Size:

8"-8 oz.	12 per case
6" 4 oz.	24 per case
8" x 12" 14 oz.	10 per case
12" x 16" 28 oz.	8 per case



*Shipped Frozen ❄️ Keep Frozen*

*Ask For Gerry Orlando*

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P R E S E N T S

# "The Danielle"

*A hand-pressed, artisan-made, par-baked flatbread with menu versatility.*

Oblong, measuring 4"x 14", weighing 5 ounces & packed 30 to a case.

Can be topped with limitless combinations of veggies, meats, cold cuts, seafood, sauces, spreads, etc..

Great for appetizers, gourmet pizzas & open-faced sandwiches. Can be sliced into wedges & ships for bread baskets or to accompany dips & cheese platters.

Crisp up in minutes in a 450-500 degree oven or take them from the freezer, or broiler. Easy & convenient. Just (they thaw quickly) and top. Can be prepped hours before use and held in the fridge. They taste great, even without toppings!

*Thank You*