Country Range
Created for the makers

CREED
THE FOODSERVICE COMPANY

PIZZA & DOUGHBALLS

Recipe Guide





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THE FOODSERVICE COMPANY

For help, advice or further information on anything covered in this guide simply contact our team.

Contact:
Customer Services: 01452 857555
(08:30 - 17:00 Monday to Friday)
For real time responses, please see our chat feature online to speak directly to a member of our team
(08:30 - 16:30 Monday to Friday).

Signature by Country Range

Elevate YOUR MENU

Look out for Signature by Country Range products throughout this guide, giving you opportunities to add premium touches to your menu.



Welcome!

Welcome to the ultimate Pizza and Doughballs Guide, crafted specifically for foodservice chefs and caterers. This guide is designed to inspire creative, profitable, and scalable pizza offerings that satisfy every palate, whilst giving you some fresh ideas to make the most of your ingredients throughout the day, from starters to desserts.

Whether you're making your own dough from scratch, using pre-made doughballs or fully finished pizza bases, we've got you covered, with both classic and surprising ways to enhance your menu and keep wastage and labour in the kitchen to a minimum.

You can find all of these recipes and many more at countryrange.co.uk or by scanning this QR code:

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Doughballs

Doughballs are a versatile foundation for fresh, made-to-order pizzas, starters, sides and even desserts, offering flexibility and quality control whilst cutting down on wastage.

Country Range Doughballs

Country Range Doughballs come in a choice of three sizes, making portion control easier in busy kitchens. They're perfect for creating pizzas, calzones, tear and share bread and much more, giving you consistent dough every time.

Pack Size:
60 x 180g
40 x 270g
30 x 340g

Signature by Country Range Doughballs

Signature by Country Range Sourdough Style Doughballs give you a premium, light and rustic result, whilst still being easy to use. Use them to elevate your pizzas to the next level, as well as getting creative with anything from doughnuts to pretzels.

Pack Size:
60 x 210g
40 x 270g

Proving

1. Remove your doughballs from the freezer and defrost overnight in the fridge, evenly spaced on a tray.
2. The next morning, only remove what you need for lunchtime service and move them to the warmest part of the kitchen to start the proving process. Allow 3 – 4 hours for this.
3. A properly proved doughball will have increased in size by at least a third and feel firm and springy when pressed, returning to its original shape.
4. An underproved doughball will resemble "PlayDough" with no bounce back at all.

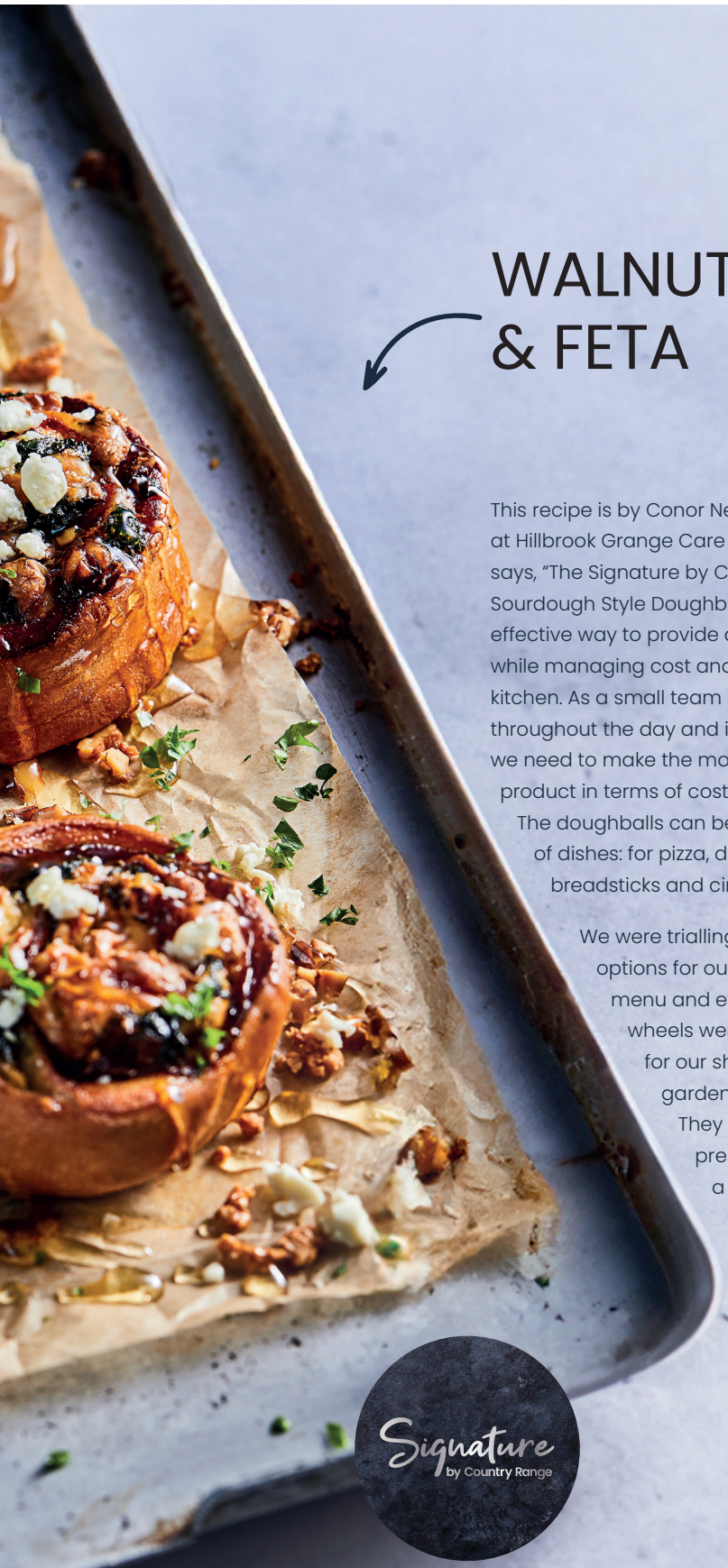


Stretching

1. For best results, use a combination of semolina flour (30%) and white flour (70%).
2. Use a scraper to lift the doughball and place it on your flour dusted surface.
3. Gently press the dough with your fingertips whilst turning it to form the outer rim, being careful not to deflate the doughball.
4. Fix any holes in the base by pinching and pierce any large bubbles with a firm pinch.

Top Tips

1. If you have any unused doughballs, don't waste them! They can stay in the fridge. Just ensure that you use these first in the next service.
2. If you haven't removed the doughballs from the freezer the night before and need some in a hurry, put them on a tray and leave at room temperature for two hours or until just defrosted. Keep them covered at all times and do not put them under any heat sources.
3. Doughballs aren't just for pizza - experiment with different ways to use them for both sweet and savoury dishes. Check out our recipes to get your started!



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WALNUT, HONEY & FETA Pinwheels

This recipe is by Conor Nellis, the chef at Hillbrook Grange Care Home. Conor says, "The Signature by Country Range Sourdough Style Doughballs are a cost effective way to provide a quality product while managing cost and efficiency in the kitchen. As a small team providing service throughout the day and into the evening, we need to make the most out of each product in terms of cost and versatility. The doughballs can be used in a range of dishes: for pizza, dough balls, herby breadsticks and cinnamon rolls.

We were trialling a few menu options for our spring/summer menu and events. These pin wheels were a nice addition for our sharing buffet and garden party menus. They are simple to prep ahead and are a nice variation from a traditional pizza offering."

INGREDIENTS

1 **Signature by Country Range** Sourdough Style Doughball

20g **Country Range** Walnut Halves

1 tbsp **Country Range** Honey

20g **Country Range** Grated Mozzarella

40g feta cheese

2 slices Serrano ham

40g wilted spinach

2 tbsp olive oil

METHOD

1. Toast and rough chop the walnuts.
2. Roll out the dough to a 12" x 8" rectangle.
3. Scatter the ingredients on top leaving ½ inch along the top long edge. Brush this edge with olive oil.
4. Roll up your pin wheel from the bottom long edge to the top oiled edge.
5. Cut into 4 – 5 'wheels' and brush with olive oil.
6. Bake at 200°C for 15 – 18 minutes.



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GARLIC & CHEESE Mini Doughballs

INGREDIENTS

1 **Signature by Country Range** Sourdough Style Doughball

¼ tsp **Country Range** Dried Mixed Herbs

50g **Country Range** Grated Mature Cheddar

100g butter

1 tsp garlic puree

10g grated Parmesan

Salt and pepper to taste

Garnish

Chopped chives and rosemary

METHOD

1. Prove the doughball for 2 hours until it has doubled in size.
2. Preheat the oven to 220°c/200°c fan.
3. Carefully cut the doughball into 8 even sized chunks and place onto a parchment lined tray.
4. Second prove for 30 minutes then top with grated cheddar and Parmesan.
5. Bake in the oven for 12 minutes and keep warm.
6. Melt the butter and add the mixed herbs and garlic. Season to taste and serve with the doughballs.
7. Garnish with chopped rosemary and chives and serve as a side dish or as a starter.

NEW YORK DELI STYLE Pretzel Bites



INGREDIENTS

2 **Signature by Country Range** Sourdough Style Doughballs

10g **Country Range** Bicarbonate of Soda

40g **Country Range** Real Mayonnaise

10g **Country Range** Maple & Agave Syrup

20g **Country Range** Cocktail Gherkins

20g American mustard

3l water

1 egg

30g pastrami

3g Sea Salt

METHOD

1. Boil the Water in a large deep pan. Once boiling, add in the bicarbonate of soda and reduce to a medium heat.
2. Using a dough cutter, slice up each doughball into 8 small squares, then poach for 2-3 minutes turning as they cook, remove from the water and leave to dry off on a baking tray. Check dough is thoroughly cooked through, it will feel soft inside to the touch if it isn't.
3. Egg wash the dough bites and season with half the sea salt and bake in the oven for 10-12 minutes with a touch of oil to prevent sticking. They should be slightly puffed up and golden brown.
4. Chop the pastrami and fry off with a touch of oil. Add half the Maldon salt and put to one side
5. Finely dice the gherkins.
6. Mix American mustard, mayonnaise & maple syrup in a bowl and transfer to a squeezy bottle.
7. Put the pretzel bites into a serving dish and top with crispy pastrami, finely diced gherkins, and drizzle with the maple mustard mayonnaise.

Try different toppings, such as smoked salmon and dill.

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Jam Filled Doughnuts WITH CUSTARD

INGREDIENTS

2 **Signature by Country Range** Sourdough Style Doughballs

1tbsp **Country Range** Cinnamon

100g **Country Range** Raspberry Jam

200ml **Country Range** Ready to Use Custard

100g caster sugar

1 tsp vanilla essence

METHOD

1. Defrost the doughballs and allow to prove for one hour.
2. Cut each doughball into six pieces and roll into small balls and prove for another 1 hour
3. Fry each dough ball in the fryer and keep turning in the hot oil until golden, light and fluffy
4. Mix together the cinnamon and sugar and roll each hot doughball in the sugar mix.
5. Carefully cut a slit in the doughnut and pipe some raspberry jam inside.
6. Mix together the custard with the vanilla and served with the jam filled doughnuts.

CREAM PUFF *Doughballs*

INGREDIENTS

2 **Signature by Country Range** Sourdough Style Doughballs

1 tbsp **Country Range** Cinnamon

100g **Country Range** Raspberry jam

100g caster sugar

200ml whipped cream

1 tsp vanilla essence

METHOD

1. Defrost the doughballs and allow to prove for one hour.
2. Cut each doughball into six and roll into small balls. Prove for another hour.
3. Fry each doughball in the fryer and keep turning in the hot oil until golden, light and fluffy.
4. Mix together the cinnamon and sugar and roll each hot dough ball in the sugar mix.
5. Carefully cut the doughball open and spread some raspberry jam on the inside.
6. Whip the cream with vanilla and fully fill the doughball.





Pizza

Choosing the right pizza base is key to creating a memorable pizza menu. Each type offers different textures, flavours, and operational benefits.

Country Range Thin Crust Pizza Bases are ideal for quick service, offering crispiness and consistency. They work well for classic Margherita or pepperoni pizzas, especially in high-volume settings. Just top and bake—no proofing required.

Country Range Deep Pan Pizza Bases deliver a soft, chewy bite and are perfect for hearty, indulgent pizzas with rich toppings like meat feast or BBQ chicken. They're also pre-made, saving prep time while adding variety to your menu.

For a more upscale, premium rustic style, Signature by Country Range Neapolitan Sauced Pizza Bases give you an artisan style pizza. These are great for gourmet toppings like prosciutto, arugula, or truffle oil and elevate the perception of quality.

Making your own dough gives full control over texture and flavour. Standard dough offers flexibility but requires proofing and space. It's ideal for customisable pizzas and creative shapes.

Sourdough-style dough balls add depth with tangy flavour and airy structure. Let them ferment overnight for best results. Hand-stretch for authenticity.

Experiment with par-baking your own bases or brushing crusts with garlic oil for extra flavour. Mixing base types keeps your pizza menu exciting and adaptable.



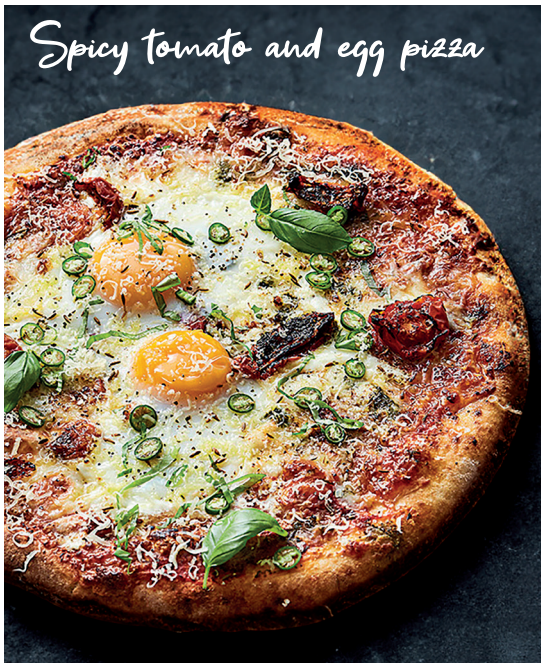




From pizza bases and grated mozzarella to sauces and toppings - Country Range has everything you need to make your pizza menu stand out from the crowd.




Add customisable toppings to your menu like olives and sundried tomatoes


Spicy tomato and egg pizza


Replace the tomato base with Country Range Bechamel Sauce Mix


Signature
by Country Range
SIGNATURE BY COUNTRY RANGE
Sourdough Style Doughballs



TURKISH *Lamb Pide*

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INGREDIENTS

1 **Country Range** Doughball

120g Turkish minced lamb (see below)

50g crumbled feta cheese

1 tsp chopped coriander

1 tsp torn mint leaves

2 thinly sliced green chillis

8 halved cherry tomatoes

½ thinly sliced red onion

For the Turkish minced lamb:

200g minced lamb

50ml vegetable oil

1 diced onion

3 minced cloves of garlic

1 tsp **Country Range** Ground Coriander

2 tsp **Country Range** Ground Cumin

1 tsp **Country Range** Smoked Paprika

1 tbsp chopped coriander

200g chopped tomatoes

METHOD

Turkish Minced Lamb:

1. Fry the onions, garlic and lamb mince in the vegetable oil until brown.
2. Add the spices and continue to fry for 2 minutes.
3. Add the chopped tomatoes and simmer for 30 minutes.
4. Add the chopped coriander and season to taste.
5. Leave to cool before using to top your flatbread (see below).

Pide flat bread:

1. Defrost the doughball and allow to prove for one hour.
2. Roll the dough to a 40cm x 15cm oval and top with the cold Turkish mince lamb.
3. Top with crumbled feta, cherry tomatoes and sliced red onions.
4. Pre heat the oven to 260°c and place a baking tray inside to get hot.
5. Carefully place the flat bread onto the hot tray and cook for 4 - 5 minutes until golden and piping hot.
6. Garnish with sliced chillies, mint and chopped coriander.



Two Calzone Pizzas
WITH ONE DOUGHBALL

A great waste saver - fill with leftover ingredients and add to your specials board.

Country Range larger 340g doughballs give you the option to use less doughballs for more yield. Split one doughball in half to create two of these delicious calzone pizzas.

INGREDIENTS

1 **Country Range** 340g Doughball

60g **Country Range** Tomato and Basil Sauce

30g **Country Range** Grated Mozzarella

8 basil leaves

6 cherry tomatoes, quartered

1 tsp **Country Range** Dried Oregano

METHOD

1. Defrost the doughball and allow to prove for one hour.
2. Cut the doughball in half and roll into 2 balls. Prove for another 30 minutes.
3. Roll out each doughball and spread with tomato and basil sauce, leaving a 2cm clean edge.
4. Top with cherry tomatoes, basil leaves, a sprinkle of oregano and grated mozzarella.
5. Fold into a pasty shape and crimp the edges.
6. Pre heat the oven to 260°c fan / 280°c oven and place a baking tray inside.
7. Carefully lift each calzone and place in the oven onto the hot tray.
8. Bake in the oven for 8 minutes.

CARAMELISED Apple Crumble Pizza

INGREDIENTS

1 doughball or pizza base of your choice

500g **Country Range** Solid Pack Apples

5g **Country Range** Cinnamon

3g **Country Range** Nutmeg

30g **Country Range** Ready to Use Custard

50g **Country Range** Crumble Mix

For the caramel:

250g sugar

50g butter

150g double Cream

METHOD

1. Dice the apple into small squares roughly 8mm squared. Put into a pan with sugar, cinnamon and nutmeg and cook until soft. It will become slightly pureed, but this is ok.
2. Add the crumble mix to a tray and bake at 160°c until the crumble is golden brown.
3. Tip the sugar into a heavy-based frying pan, stir in 4 tbsp water, then place over a medium heat until the sugar has dissolved. Turn up the heat and bubble for 4-5 mins until you have caramel. Take off the heat, then carefully stir in the cream and butter. Leave the sauce to cool.
4. Spread out the apple mix at the bottom of the pizza base followed by a healthy layer of caramel sauce.
5. Bake in your desired oven until golden and crispy, remove and top with the crumble followed by a drizzle of custard on top.

Makes One Pizza

Dessert pizzas are increasingly popular and a great way to get the most out of your doughballs and pizza bases.





PISTACHIO & Cookie Dough Pizza

INGREDIENTS

1 doughball or pizza base of your choice

50ml Pistachio cream (see below)

10g **Country Range** Pistachio Nuts

2 **Country Range** Milk Chocolate Cookie Pucks, broken into chunks

25g white chocolate

25g dark chocolate

25g milk chocolate

Pistachio Cream:

150g **Country Range** Pistachio Nuts

100g white chocolate

1tbsp icing sugar

25g butter

50ml milk

METHOD

To make the Pistachio Cream:

1. Blanch the pistachios in boiling water for 1 minute.
2. Remove from the water and peel all the pistachios.
3. Puree the pistachios with 50ml milk.
4. Melt the white chocolate and butter over a Baine Marie, add the pistachio puree and mix well.
5. Cool the mix.

To make the pizza:

1. Spread the pistachio cream on your pizza base leaving a 2 cm boarder.
2. Place an oven tray in the oven set at 220°c / 200°c fan.
3. Place the broken cookie pucks on top of the pizza and carefully place in the oven on the hot tray. Bake for 5 minutes.
4. Top the pizza with the chocolate pieces and pistachios and continue to cook for a further 3 minutes.
5. Serve with Signature by Country Range Vanilla Dairy Ice Cream.

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