



SINCE 1964



PROFESSIONAL

Pizza

All you need to know



The Power of Cheese

Pizza is one of the world's most popular dishes. It's literally enjoyed around the globe.

Pizza is versatile and handy. It can be grabbed and eaten as practical finger food, conveniently delivered to homes or eaten from a plate in a restaurant. This popular dough-based creation originated in Italy – to be precise, in Naples, where pizza in its modern form was invented.

Wherever pizza is prepared, it is influenced by local preferences and ingredients. Parma ham and rocket salad in Italy, salmon and dill in Scandinavia, teriyaki sauce and shiitake mushrooms in Asia, and BBQ chicken, bacon, pepperoni sausage and maize in the U.S., to name just a few.

Not only variations involving local toppings have emerged in this way but, again and again, completely novel versions in which the crust, edge, shape, sauce or baking procedure are different.

Despite the many differences, however, there is one thing which all pizzas the world over have in common: cheese. It's the one crucial defining ingredient.

This pamphlet is chockfull of tips and tricks related to grated cheese and pizza. In it we show you how high-quality Oldenburger Professional products can help you bake better pizzas and keep your customers happily coming back for more.

Let us inspire you!

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Our recipe for success

From Chefs to Chefs

Germany boasts an extraordinary culinary heritage, with a wide variety of regional dishes, diverse international influences, acclaimed chefs and a long tradition of top quality and innovation. Its restaurants are also the world's fourth-most decorated: around 300 have been awarded Michelin stars.

Rooted in Germany. Trusted all over the world.

DMK is Germany's leading dairy company serving the foodservice industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

Oldenburger Professional, DMK's international brand, puts Germany's know-how in the hands of chefs worldwide. It includes a collection of sure-fire recipes: culinary creations which are guaranteed to thrill guests and boost sales. What makes them so special? They have been specially developed by chefs for chefs – including German star-awarded chef Heiko Antoniewicz – and tested and approved in kitchens worldwide.

Explore the fascinating variety of modern German cuisine using our high-quality ingredients!



Who is Heiko Antoniewicz?

1. Michelin star-awarded chef, successful author and creative mind
2. Germany's leading consultant for innovative culinary ideas
3. Two World Cookbook Awards for his books "Fingerfood" and "Bread"
4. "German Chef of the Year 2019" the fourth time in succession

Heiko Antoniewicz

Brand ambassador and culinary consultant for Oldenburger Professional

About us

The Origin of Oldenburger

Welcome to Northern Germany: rolling plains and lush green pastures as far as the eye can see, populated with plump, happily mooing cows. The history-steeped city of Oldenburg is nestled in this natural environment. Its mild climate is ideal for the cows' wellbeing and milk production, greatly contributing to the outstanding quality for which Oldenburger is renowned around the world.

The dairy farms which produce fresh milk for our products are privately owned and belong to a cooperative with around 4,700 members. Many of them have been family-run for decades, passing down their knowledge and skills from one generation to the next. And our farmers are proud to know that many other families all over the world enjoy delicious, healthy Oldenburger products made from their milk.



German Dairy Excellence

Oldenburger products impress with natural taste and outstanding quality made with German Dairy Excellence. We supply a wide range of top-class dairy products to more than 80 countries.



Healthy cows give the best milk

The quality Oldenburger is famous for begins at the farm. The cows' housing and feed, the milking process and optimal storage for the fresh milk all play a vital part in ensuring high quality. That's why our farmers, together with expert researchers and scientists, have developed a programme that covers many aspects of animal welfare and sustainable dairy farming: the Milkmaster Programme.

Our Key Figures



5.5
billion euros
in turnover*



Over
11,000
farmers and
employees*



5.5
billion kilos of
processed milk
per year*



20+
sites*

Basic Recipes

Perfect dough, the right sauce and classic preparation.



The perfect dough

Ingredients for 25 portions à 200 g:

- 3 kg type 00 wheat flour (protein content: 12.5 g)
- 6 g dry yeast (beer yeast)
- 1.86 l cold water
- 90 g olive oil
- 75 g salt

Pour the flour and yeast into the bowl of a kitchen mixer, attach dough hooks and run at slow speed. Gradually add the water, just fast enough that the flour mixture can still absorb it well. (Attention: depending on the air humidity, it may be necessary to vary the amount of water.) Accelerate the mixer to medium speed and knead for about six minutes. Gradually dribble in the olive oil, adding the salt last. Continue kneading at high speed for another two minutes.

Divide the dough into portions of about 200 g each and place them in a dough box. Lightly sprinkle with water, cover and let rise for at least 12 hours but no longer than 36 hours while refrigerating at +4°C. About 40 minutes before baking, remove the dough from the cooler and let it acclimate at room temperature.

Authentic tomato sauce

Ingredients for 25 pizzas / 25 cm:

- 2 kg tomatoes, raw and puréed (ideally, “San Marzano” tomato preserves)
- 50 g sea salt
- 10 g sugar
- fresh basil leaves

Mix all of the ingredients together and flavour with the basil leaves.



Classic preparation

Ingredients for one round pizza / 25 cm:

- 80 g tomato sauce
- 90 g grated cheese
- 100 g toppings (depending on the style)

Roll out the pizza dough and apply the tomato sauce with a circular motion. Then cover with cheese and apply the toppings.

Finally, bake the pizza until done.
In a conveyor oven: at 280°C
In a deck oven: at 310°C to 340°C
In a classic brick oven: at 400°C to 480°C

The baking time will vary depending on the type of oven and desired degree of doneness.

For more information on “ovens and cheese”, see pages 12 and 13.



Tips from Chefs to Chefs



Cheese on top or underneath?

Generally spoken: underneath. But it depends.

Only sensitive ingredients which can easily burn, such as white onions or broccoli, should be put under the layer of cheese.

More robust ingredients such as pepperoni, ham and sweet pepper traditionally go on top.

This way, the baked pizza has better cohesion, reducing the risk of the cheese and other ingredients detaching from the dough base when cutting or biting into it. And it looks more appealing as all toppings are clearly visible.



A Variety of Pizza Types

Different types of pizza have different requirements for the cheese topping.



Classically Italian: Pizza Roman Style

For this traditional Italian pizza variation with a thin, crispy crust, due to the typically high baking temperatures it's advisable to use a slow-melting cheese. And because quite spicy toppings are frequently used, **Oldenburger Mozzarella 3kg** is especially well-suited. Cut large sticks measuring about 4 × 4 × 20 mm from the loaf.



Real American: New York Style

These days, most delivery chains use a conveyor oven to make this pizza version. It's important to use a fast-melting cheese such as **Oldenburger Mozzarella**, grated.



Slices cut with scissors: Pizza al Taglio

This traditional Italian pizza variant is pre-baked in large rectangular sheets, then topped with fresh ingredients and raw cheese and presented in a large refrigerated glass display case. When ordered, special pizza scissors are used to cut out a piece, which is heated in the oven. For best results, top with **Oldenburger Mozzarella 3kg**: cut thick slices from the loaf and break it into cubes with your hands.



Well-packaged: Pizza Calzone

Calzone is a folded pizza, often described as a turnover. It also originated in Italy, where it comes in various sizes: from small snack versions all the way to larger versions served on a wooden board. It's prepared like a New York Style pizza but folded over, topped with additional sauce and cheese, and then baked. Despite the longer baking time, it's a good idea to use fast-melting cheese with a pure, mild flavour – for example, **Oldenburger Edam 3kg**, coarsely grated.



For more information on different cheese cuts, turn to pages 24 and 25.

Different Kinds of Ovens

The type of oven used to make a pizza has a crucial effect on how the dough bakes and the cheese melts.



Traditional brick ovens

Traditional brick ovens are made of firebrick in the shape of a round tunnel. A wood fire right in the baking chamber generates intense heat. The hot air circulates, passing along the bricks and directly imparting its heat to the pizza underneath. The high temperature ensures fast baking and particularly crispy results. Traditional brick ovens are considered to be especially authentic and are very common in pizzerias with a strong artisanal emphasis.



Conveyor ovens

In conveyor or continuous ovens, pizzas are placed on a conveyor belt and spend a defined period of time moving through the oven. The temperature varies according to a defined profile. Conveyor ovens are cooler than traditional brick ovens. As this type of oven is mainly known for its high speed and ability to produce large quantities, it is especially popular in the delivery sector.



Deck ovens

Deck ovens are an improvement on traditional brick ovens. They usually consist of several vertically arrayed chambers with natural stone slabs on which the pizzas are baked. These ovens can be heated with electricity or gas. They are definitely the most common type.



Which Cheese Cut for Which Oven Type?

Different temperatures and baking times require different cuts of mozzarella.



Traditional brick oven



Baking time
short



Temperature
high



Cheese
slow-melting
cubed cheese



Conveyor oven



Baking time
short



Temperature
fairly low



Cheese
fast-melting
grated cheese



Deck oven



Baking time
long



Temperature
middle



Cheese
slow-melting
cubed cheese

Our Cheese Heroes for Perfect Pizza

Whether grated, in loaves or in blocks, our products consistently deliver high-quality and natural flavour.



Edam
40% fat i.d.m.
3 kg loaf



Grated Mozzarella
40% fat i.d.m.
1 kg and 2 kg



Mozzarella
40% fat i.d.m.
2.5 kg and
3 kg loaf



Gouda
48% fat i.d.m.
3 kg loaf



Emmental
45% fat i.d.m.
3 kg loaf



Mozzarella
40% fat i.d.m.
10 kg and
15 kg block



Gouda
48% fat i.d.m.
15 kg block

See pages 18 & 19 for more information on cheese mixtures.

Please note that packaging and food images are not proportionate.

Pizza and Mozzarella are a Huge Growth Story

Mozzarella is a fresh cheese that does not ripen further. It is made from fresh cow's milk and belongs to the "pasta filata" cheese family – "stretched curd cheeses". Its mild flavour and unique melting properties make it the classic cheese for pizza – both on its own and in combination with other varieties.



Excellent handling
Due to its low moisture content, our mozzarella has a convenient firmness and can be easily grated or cut into any desired size without sticking to the knife or grater.

Fabulous browning
Our mozzarella turns a more intense brown than other cheeses used on pizza. Amber-coloured dots are evenly distributed around the pizza for a very appealing effect.

Excellent melting
Our mozzarella melts perfectly evenly on the pizza at both high and medium temperatures and has a pleasantly fibrous texture, which people all over the world love to chew.

Perfect stretching
Oldenburger Mozzarella has exceptionally good stretch on the pizza, which intensifies the eating experience.

Fresh taste
Mozzarella only ripens for a very short time during manufacture. This ensures a particularly fresh and mild taste.

Optimal processing
Unlike fresh mozzarella in brine, Oldenburger Mozzarella eliminates excess liquid to obtain a sliceable and grateable cheese with longer shelf life.

Tips from Chefs to Chefs

An ideal base for blends
Mozzarella mixes very well with other cheeses to create a unique blend for your pizzas.

Tasty Secret: Cheese Blends

If you want to pep up your pizzas, try adding specialty cheeses or even spices to your basic mozzarella cheese. They will help enhance the signature taste of your pizzas and make them stand out from the competition. Here are some ideas for creative blends based on our Oldenburger Mozzarella:



All-round blend
50% Oldenburger Mozzarella
50% Oldenburger Gouda

A mildly aromatic mixture with good stretch. Ideal for combining with ingredients such as seafood, salami, tuna, pineapple, broccoli or ranch dressing.

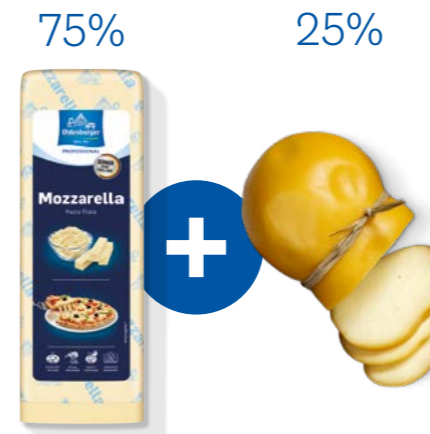
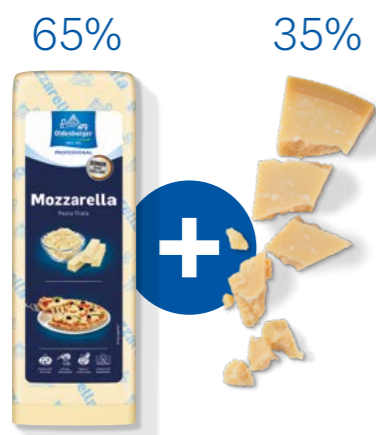
Spicy blend
65% Oldenburger Mozzarella
35% Oldenburger Emmentaler

A spicy-nutty mixture with good stretch. Great with hearty ingredients such as fried bacon, smoked pork, onions, ham, jalapeño peppers, leek or barbecue sauce.



Umami blend
65% Oldenburger Mozzarella
35% Parmesan cheese

An extra-spicy blend enhanced with umami and featuring great melting properties and excellent stretch. Super with ingredients such as tuna, scampi, mussels, minced meat, Italian sausage, green asparagus, spinach, olives or mushrooms.



Smoky blend
75% Oldenburger Mozzarella
25% smoked scamorza mozzarella

An exceptional mixture with excellent stretch and a smoky aroma. Excellent with strips of steak, barbecued chicken, pulled pork, turkey, mushrooms, maize, red onions, sweet peppers, jalapeños, dried tomatoes or bacon. Also good topped with hot honey.

Blue cheese blend
75% Oldenburger Mozzarella
25% blue cheese e.g. gorgonzola

A blend with the unmistakable tang of blue cheese and excellent stretch. Delicious with ingredients such as chicken meat, crustaceans and other seafood, green asparagus, tomato, pineapple or simply as part of a cheese-only pizza.



Super-stretch blend
45% Oldenburger Mozzarella
30% Oldenburger Edam
25% provolone cheese

A zesty mixture for cheese lovers who also like plenty of stretch. Ideal for pizzas with a somewhat thicker crust and aromatic ingredients like garlic, jalapeños, buffalo chicken, smoked pork, barbecued shrimps or pepperoni sausage.

Tips from Chefs to Chefs



You can create hundreds of completely different flavour profiles just by changing the blend of the cheese or adding spices, herbs or chili flakes to your cheese mix.

Cheese That Delivers

Which cheeses are best for the delivery business?

Traditionally, a very large share of pizzas is delivered. And it's important for the cheese on them to still look delicious, conserve good stretch and taste great even after taking 20 minutes to arrive. As the properties of cheese can change when it melts, we've gone to the trouble of testing which cheese blend is best for ensuring high-quality delivered pizza.



Delivery blend

50% Oldenburger Mozzarella
50% Oldenburger Edam

- Multifaceted flavor profile
- Uniform browning and attractive appearance
- Low fat leakage, so it stays juicy
- Good stretch
- Prevents soggy crust
- Great results, even after 20 minutes in the box

More tips for a successful delivery business:

Your own customised pizza boxes

The design of your pizza boxes is like a calling card for your customers. Have them printed with your logo and contact details, or brand a neutral box with your sticker.

Delivery bags and boxes

To make sure that pizza stays hot and its quality doesn't diminish while on the way to the customer, it's worthwhile to invest in high-quality thermal delivery bags or boxes. These breathe, which prevents moisture accumulation and soggy crusts.

Pizza savers

These little aids prevent the cover of the box from touching and sticking the cheese on top of the pizza and pulling it off when opened. Your customers will thank you!



Crispy Ideas

For pizza

Pizza for breakfast

Why not? For a breakfast pizza, briefly bake the dough topped only with cheese, then press small hollows into it, pour on beaten eggs and fried bacon and finish baking.

White pizza

Pizza doesn't just taste great with tomato sauce, but also with crème fraîche, fresh herbs and spicy toppings.

Funky drizzles as another topping option

After baking pizza and just before serving it, pep it up by drizzling aromatic sauces onto it from a squeeze bottle. It looks good and adds an extra kick!

Cheesy crust

There's no such thing as too much cheese! Make your pizza really stand out by inserting long, thin sticks of mozzarella cheese into the crust. Turn to page 24 to learn more.

For example:

- Barbecue sauce
- Aioli sauce
- Ranch dressing
- Sour cream
- Hollandaise sauce
- Sticky teriyaki sauce
- Wasabi mayonnaise
- Miso mayonnaise

Premium pizza

All the rage these days! There are many ways to upgrade your pizza. For example, you can let the dough rise longer or use 10% whole-grain flour. Or you can pile on exotic toppings like prawns, truffles, smoked duck breast or slices of filet mignon. Or, of course, you can vary the cheese. You'll find ideas for special cheese blends on pages 18 and 19. For an artisan look, check out the hand-pulled **Oldenburger Mozzarella** on page 25.

Step by Step

Grating cheese properly



1. The key to successfully grating cheese is ensuring that it is well-cooled. A temperature between +2°C and +4°C is ideal.

2. Slice the cheese loaf into chunks. When preparing large amounts, keep them consistently and properly chilled.



3. Small amounts of cheese can be grated by hand on a small box grater.

4. Large amounts of cheese should be grated using a professional slicer / grater. Proceed a batch at a time to ensure that the cheese is always properly chilled.

5. When grated at the correct temperature, the cheese is loose and easy to handle. Warm cheese clumps together, resulting in uneven melting.



Step by Step

Preparing grated cheese for storage

1. Small amounts of grated cheese should be used immediately. When preparing large amounts, follow these simple steps to ensure best results.

2. When storing cheese for later use, generously sprinkle with corn flour to prevent it from caking together.



3. Use your hands to evenly distribute the starch amongst the grated cheese. Ensure that all cheese strands are lightly covered; if necessary apply more starch.

4. Store the grated cheese in plastic containers, while making sure that these are free of odours which could contaminate it.



5. Use click-lock containers to ensure airtight storage. Grated cheese should be used within 2-3 days after grating and consistently remain well-cooled at no more than +4°C



Cut and Grate as Required

The best solutions from our loaves and blocks.



Mozzarella sticks

It's best to cut sticks measuring 4 × 20 mm out of the cheese loaf. This shape makes it easy to spread and ensures slow melting for extra stretch.

Long mozzarella sticks

Cut sticks measuring 10 × 120 mm from the loaf. These can be excellently worked into the rim of the pizza for "cheesy crust".



Mozzarella slices

3 mm thick slices, cut from the loaf and halved in the middle, produce especially good results when baking topped baguettes for classic grilled cheese sandwiches.



Diced mozzarella

Cubes measuring about 5 × 5 mm, machine-cut from the loaf, are perfect when slow melting in a deck oven is required.



Small mozzarella slices

Small slices 20 × 5 mm melt well at relatively low heat. They are also excellent for Chicago-style pizza and calzone.



Coarsely grated mozzarella

Mozzarella, which is coarsely grated from the loaf, results in an unbroken cheese covering. It's especially well-suited for the delivery business and preparation in conveyor ovens.



Hand-pulled mozzarella

Cut slices about 30 mm thick from the loaf and coarsely break them up by hand. At higher temperatures, this shape yields an especially natural coating of melted cheese.



Grated mozzarella

Finely grated mozzarella from the block results in a seamlessly covering brown crispy layer of melted cheese. It is especially well-suited for lower temperatures, for example in conveyor ovens or combi steamers.



Tips from Chefs to Chefs



Oldenburger cheese loaves and blocks are the optimal basis for creating your own cheese formats. Thanks to the ease with which they can be cut and integrated, they lend themselves excellently for use. For a variety of tips on cutting and grating, please turn to pages 18 and 19.

Cheese Pizza



Tips from Chefs to Chefs

Try using chili oil instead of olive oil before serving! Or as a variation, add thin slices of prosciutto.



Preparation time
12 minutes



Baking time
4-6 minutes



Serves
1 person

Ingredients

Pizza

- 200 g pizza dough
- 80 g tomato sauce, seasoned
- 50 g **Oldenburger Mozzarella**, 40% fat i.d.m., grated
- 50 g **Oldenburger Gouda**, 40% fat i.d.m., grated

Garnish

- 1 fresh tomato, thinly sliced
- 6 pitted black olives
- 20 g basil
- extra virgin olive oil

Instructions

Preparation

Roll the balled pizza dough out into a circle about 25 cm in diameter. Top with tomato sauce and cover with the cheese blend.

Baking

Bake in a preheated oven, ideally on a pizza stone, at about 350°C for about 4-6 minutes.

The Final Touch

Cover with the tomato slices, olives and basil and briefly return to the oven. Drizzle on some olive oil before serving.



Recommended products

Buffalo Chicken Pizza with BBQ-Drizzle



Preparation time
12 minutes



Baking time
4-6 minutes



Serves
1 person

Ingredients

Pizza

- 200 g pizza dough
- 80 g tomato sauce
- 65 g **Oldenburger Mozzarella**
40% fat i.d.m., grated
- 25 g smoked scamorza cheese, grated
- 30 g chicken meat, cooked and cubed
- 10 g Buffalo chicken wing sauce
(e.g. Frank's RedHot®)
- 10 g salami, sliced
- 20 g onion, strips
- 10 g jalapeño peppers, fresh,
cut into rings

Garnish

- 30 ml BBQ sauce

Instructions

Making the Pizza

Roll the ball of pizza dough out into a circle about 25 cm in diameter. Cover the dough with tomato sauce and cheese. Marinate the chicken meat with the Buffalo sauce and spread on the pizza together with all other ingredients.

Baking the Pizza

Bake in a preheated oven, ideally on a pizza stone, at 350°C for about 4-6 minutes.

The Final Touch

After baking, drizzle on BBQ sauce.

Tips from Chefs to Chefs

Add some powdered chicken stock and oregano to the cheese mixture to enrich the taste.



Recommended
products

Double Stack Super Cheese Pizza



by Heiko Antoniewicz

Tips from Chefs to Chefs

Mix the cheeses, garlic, oregano and chili beforehand – this way you get a unique cheese blend.



Preparation time
12 minutes



Baking time
4–6 minutes



Serves
1 person

Ingredients

Pizza

- 150 g pizza dough
- 30 g blue cheese
- 20 g spinach
- 50 g pizza dough
- 80 g tomato sauce
- 40 g **Oldenburger Mozzarella**
40% fat i.d.m., grated
- 27 g **Oldenburger Edam**,
40% fat i.d.m., grated
- 23 g provolone, grated
- 2 g garlic
- 1 g chili flakes
- 1 g oregano

Instructions

Making the Pizza

Roll the balled pizza dough out into a circle about 25 cm in diameter. Top with blue cheese and spinach. Roll out the second ball of pizza dough into a slightly larger circle (about 26 cm in diameter) and lay it on top of the blue cheese and spinach. Press in the edges. Top with tomato sauce and the rest of the ingredients.

Baking the Pizza

Bake in a preheated oven, ideally on a pizza stone, at 350°C for about 4–6 minutes.



Recommended products



PROFESSIONAL

Looking for More?



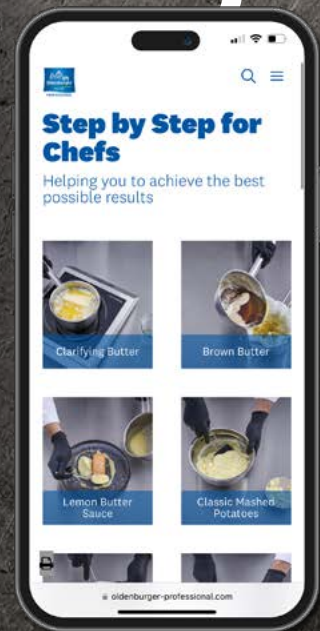
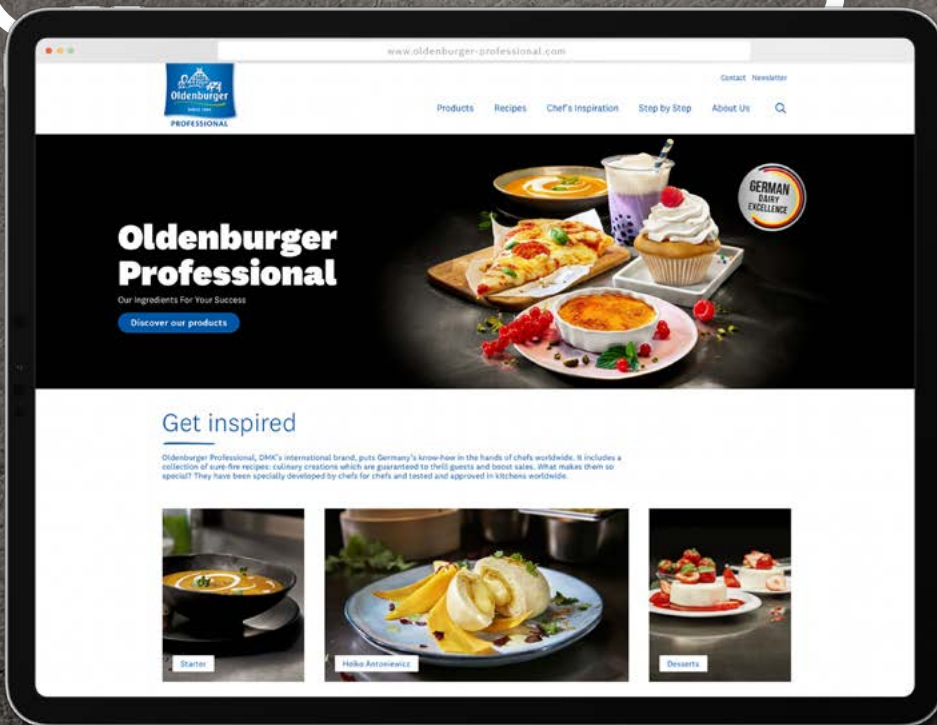
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