SPECIALITY breads

MEDIUM PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are slightly larger than the I50g but are still pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 10" pizza with a good crust.

DBALL220

approx. weight case amount

220g

70

Defrost, stretch, top, prove and bake.





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All of our bread is made with 100% British wheat supporting UK farmers

