

Could pizza be the perfect new menu option for your business?



What if there was a menu choice that was guaranteed to be popular, simple to serve and had one of the highest gross profit margins you could make?

Well the good news is that not only is pizza a menu choice that offers all the above, but whatever space, labour or other limitations you may have, there is a way for us to help you profit from this eternally popular food choice.

So pizza can be a winner. That much is clear. But wait, don't you need specialist equipment and staff to serve it successfully?

Well, to put it simply, No!

At Sturdy foods, we have developed several products and packages to help you set up and profit from serving incredible sourdough pizza to your customers with ease and minimal set up costs.

If any of the 3 statements below apply to you, read on to find out how we can help you.

1. My operation already has or would have space for a dedicated pizza oven such as a deck oven or wood fired oven. My operation has sufficient storage to store dough and I am confident in finding skilled pizza chefs to prepare and serve pizzas.
2. I would love to serve great quality sourdough pizza. My operation has or would have the space for a pizza oven however finding reliable skilled chefs to prepare pizza would be an issue. It would be great to serve a high quality pizza but with minimal skill levels.
3. I would love to profit from serving great quality sourdough pizza but my operation has neither the space for a pizza oven nor the skill levels needed to prepare fresh pizzas.



Depending on which of the above statements applies to you the most, please see below which of Sturdy foods products would be best suited to your operation.

Statement 1. We recommend Sourdough pizza dough balls. Frozen dough balls made with finest quality flour and sourdough that gives you the ability to serve consistently exceptional pizzas every time. Removes the need to make fresh dough in house and reduces labour time. Simply defrost overnight and bring to room temperature to create the perfect pizza.

Statement 2. We recommend Sourdough pizza discs. This product gives you the look, taste and consistency of a freshly prepared pizza but significantly reduces the labour time and skill levels needed. The product is pre-pressed, removing the need to hand roll dough and removes much of the process needed to prepare pizza, speeding up service times considerably. This option works great in situations where either space or skilled labour are an issue but an authentic looking and tasting pizza is desired.

Statement 3. We recommend Sourdough pre-sauced pizza bases. This product comes part cooked and simply needs topping with cheese and toppings. It will cook very successfully in any oven in minutes with no need for a special pizza oven. This product gives you all the benefits of serving pizza whilst eliminating any set up costs or skilled labour needed. For higher volume users we have a range of High Speed Ovens capable of cooking a pizza from frozen in under 2 minutes with incredible results. Contact us for details.

So whatever your current set up, make sure you are not missing out on the opportunity to serve your customers with incredible pizza. Don't forget we also provide full oven packages and support through our sister company www.highspeedpizza.co.uk.

Call us now on 01765 641200 to discuss how we can help your business increase its sales and profits.

www.sturdyfoods.co.uk

