

A method for producing open dough products, preferably pizza, is carried out by means of mixing the dough with ingredients, fermenting the dough, weighing and forming the portions of a dough product, proofing of the dough product and pouring a filling thereon and baking. The proofing of the dough is carried out for 15-20 minutes at temperature 35-40 °C. The surface of the dough product is coated by sauce from tomato paste and/or mayonnaise in a mixture with spicery prior to the pouring the filling and directly prior to the baking. The baking is carried out for 6-9 minutes at a temperature of 280-310 °C.