

LEON SPRINGS, TX, September 24, 2013 /24-7PressRelease/ -- [Double Dave's, Leon Springs](#) pizza joint, values the healthier approach to pizza making, which is why the team promotes a recent [article](#) featured in DNA India that discusses the healthy pizza menu at a health cafe in honor of National Nutrition Week. The article encourages consumers to "say cheese with a healthy pizza," adding that a healthy menu does not need to compromise taste.

The staff at Double Dave's wholeheartedly concurs, adding that a healthier approach to specialty dishes and authentic recipes will draw in a unique, loyal crowd. "As a pizzeria, we value fresh, locally sourced produce and hand-made ingredients," said a staff person. At Double Dave's, Leon Springs restaurant, healthy-minded individuals can expect delicious and nutritious components on their pizzas to quell guilty feelings. "There are so many hidden nutrients in pizza," said a representative. "The crust, sauce and toppings all have their own unique health perks."

The article spotlights Pishu's, a health cafe that has introduced a new healthy menu and has jumped on board with the movement of healthier alternatives to pizza making. The article states, "For those craving a pizza minus the dose of calories, dig into the Lavish Pizza Exotica which is made with a whole wheat multi-grain base using flax seeds, sunflower seeds and sesame. Topped with herbs and cheese, this pizza has only 300 calories." The staff at Double Dave's, Leon Springs pizzeria, applauds the health cafe's approach to healthier pizza options, noting that consumers are consistently surprised that healthy tastes good.

"At Double Dave's, you don't have to jeopardize health for taste and vice versa," said a representative. "All of the ingredients are fresh and each dish is made from scratch. Everything is made on site, and never frozen like some of the typical competitors. We source produce from local farms so guests can feel good about what they're eating. The restaurant is committed to providing delicious, yet healthy food for customers. Each dish is carefully created to deliver a burst of flavor that keeps customers coming back for more."

According to the team at Double Dave's, Leon Springs restaurant, the kitchen has earned a reputation for its innovative approach and unique hand-tossed pizza crust.

Using honey whole-wheat dough, the crust comes with incredible taste, and an arsenal of nutrients and vitamins, such as Iron and B-Vitamins. "Iron is an essential part of hemoglobin, a protein that helps blood carry oxygen throughout the body," said a representative. "Iron helps muscles store and use oxygen. B-vitamins are also found in Double Dave's crust, and each type

Double Dave's, Leon Springs Hotspot, Celebrates Healthier Approach to Pizza Making

Written by Australian Business

plays an integral role in bodily functions like regulating metabolism and producing energy. Double Dave's, Leon Springs pizzeria, strives to enhance the overall culinary and dining experience.

ABOUT:

Double Dave's, Leon Springs restaurant, produces specialty pizzas with a health-centered approach. The staff is passionate about creating authentic dishes and appealing to consumers by offering multiple selections and a frequently updated menu. Double Dave's is much more than an average pizza joint - the restaurant values nutritious foods and local, fresh ingredients in each pizza. The chefs constantly keep innovation at the forefront, making dishes authentic and full of nutritious flavor. The business is passionate about making ingredients from scratch and fostering a warm, vivacious atmosphere.