



MAKE YOUR OWN PIZZA

PIZZA COOKING INSTRUCTIONS

- Allow dough to proof additionally at room temperature for 30- 60 minutes.
- Press dough firmly flat towards the center in order to stretch leaving a ¼ inch spacing along the edges to form a crust.
- Flatten hands and keep dough pressed against the surface and rotate in a spinning motion. *Use additional flour if necessary.*
- Once stretched to desired size, lift dough and remove excess flour underneath to avoid scorching.
- Place dough on thinnest available baking tray.
- Ladle desired amount of sauce and fresh mozzarella cheese onto dough.
- Preheat oven, or cast iron skillet at 500 degrees for 10 minutes.
- Transfer pizza to cooking device and allow to cook for 10-15 minutes.
- Cut your pizza and enjoy!