

USING OUR PIZZA KIT



BEFORE YOU START

- + One pizza pot makes a 10" pizza.
 - + Preheat oven to 250c or the hottest temperature you have.
 - + Place your pizza stone or baking tray into the oven at the same time to heat up.
 - + Bring the dough up to room temperature.
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HOW TO SHAPE THE DOUGH

1. Place the domed side of the pizza dough on a lightly floured work surface and use your fingertips to press dimples into the dough, working from the centre toward the outer edge and maintaining a circular shape.
 2. Stop dimpling one inch before the outer edge of dough. This will become the crust, and you want it to rise and puff higher than the center of the dough.
 3. After dimpling, press down with the palm of your hands, stretch the dough over the backs of your hands and again pass dough back and forth between your hands. This will gently stretch out the dough, you are eventually aiming for a circumference of around 10 inches. We are aiming for an even thickness of dough without holes.
 4. If you find this method too hard, you can always roll out gently with a rolling pin, you may not get the same finish and crust on the finished pizza, but it will still taste delicious.
 5. We have given you two pots of semolina flour to get that crusty base, so sprinkle onto a piece of greaseproof paper, then add your stretched out pizza base to this. Add your toppings at this stage too. Once that's done, you could sprinkle a little of the semolina flour around the edges for your crust.
 6. Once you've added toppings, carefully transfer from the paper to the hot stone or tray.
 7. Cook in the oven for around 12-15 mins depending on toppings and your oven heat.
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WHEN USING A SKILLET / CAST IRON PAN

- + After following steps 1-4. Drizzle pan with 2tbsp olive oil and place dough in the skillet. Use a spoon or the back of your hand to help you extend dough all the way to the edges.
 - + Peek underneath the crust, set over medium, low heat and cook until the crust is golden brown, generally about 3 minutes. Then top and cook an extra 10-14 minutes in the oven.
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TOP TIPS

- + Bring pizza dough up to room temperature before using.
- + If the dough rips or has a small hole, simply dust some excess flour around that area, overlap the ripped dough in question and press down with your thumb to seal the hole.
- + If the dough starts to stick, or it is hard to move down and stretch on your work surface - gently lift and add a light dusting of flour.
- + Get your pizza straight into the oven to avoid the base getting too soggy.

PIZZA SUGGESTIONS



MARGARITA PIZZA

- + 3tbsp flour pot pizza sauce
 - + 250g sliced fresh mozzarella
 - + 1 tablespoon extra-virgin olive oil
 - + 6 large fresh basil leaves
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FENNEL & SAUSAGE PIZZA

- + 220g fennel sausage broken into small pieces and lighted browned (5-8 mins)
 - + 3 tbsp flour pot pizza sauce
 - + 250g sliced fresh mozzarella
 - + Half a small fennel bulb, very thinly sliced
 - + 3 garlic cloves, very thinly sliced
 - + Crushed red pepper flakes and torn basil leaves (for serving)
 - + Sea salt and pepper to season
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PANCETTA & THREE CHEESE

- + 3tbsp flour pot pizza sauce
 - + 300g coarsely thinly sliced Fontina cheese
 - + 170g finely grated Parmesan cheese
 - + 150g sliced mozzarella
 - + A handful of button mushrooms, thinly sliced
 - + 55g thinly sliced pancetta coarsely chopped
 - + A pinch of dried oregano
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COOKING INSTRUCTIONS

1. Once your ingredients are prepared, season dough with salt and shape
2. Spread pizza sauce over the entire surface of dough apart from the edges
3. Top with your chosen ingredients and season
4. Get your pizza straight into the oven to avoid the base getting too soggy