

PIZZA KITS COOKING

INSTRUCTIONS



Preparation

- Take the dough and the sauce out of the fridge approximately 2 hours before you begin stretching.
- Place a baking steel, or a pizza stone on the middle rack of your home oven.
- Pre-heat your home oven to 550° F.
- Stretch the dough using the Pizzatown dusting flour provided.
- Sprinkle small amount of dusting flour on a wooden peel or cutting board and place the dough on top.
- Spread the pizza sauce leaving a one inch outside raised edge without any sauce.
- Add desired amount of cheese.
- Add your toppings.

Cooking

- Leaving the stone in the oven, open the oven door and slide the pizza on top of the stone.
- Cook for 7-12 minutes (cooking time may vary based on the amount of toppings used and oven type).
- Rotate the pizza 180 degrees at the halftime mark.
- Keep an eye on it when the cheese and crust turn golden in color it should be done.
- Take it out of the oven and slice it using a pizza cutter or a large chef knife and enjoy.

If you do not have a baking steel or a pizza stone, you can use

- Cast iron pan
- Pizza Screen
- Deep dish pan
- Flat pizza pan

Dough Stretching

<https://youtu.be/FR2Tegs4qc4>

