



HOME SLICE PIZZA TAKE HOME PIZZA KIT INSTRUCTIONS

Make pizza! Have fun! Pizza is an art and tonight you are the artist — enjoy the process and revel in the fresh baked beauty. (Don't fret if your pie doesn't come out looking like ours, we've had lots of experience.)

Note: If you aren't baking your pie tonight, let the dough come to room temperature before stretching (at least 3 hours out of fridge).

Assembly Time 15 minutes **Cook Time** 12 Minutes **Makes One** 14" Pizza **Serves** 2-3

WHAT'S INCLUDED

Dough Ball
Flour (for pressing out your dough)
Semolina Flour (for sliding the pizza into the oven)
Oregano
Grated Parmesan Cheese
Pizza Sauce or Diced Tomatoes
Shredded Cheese Blend
Toppings (pepperoni or minced garlic/fresh mozzarella/basil)
Cardboard Round (for sizing and cutting; NOT FOR BAKING)

WHAT YOU'LL NEED

Large counter space or cutting board (for shaping dough)
Pizza stone, overturned rimmed baking sheet, or rimless cookie sheet (to cook the pizza on in the oven)
Ladle or large spoon (to spread the sauce)
Pizza peel or rimless cookie sheet (to get the pizza in and out of the oven)
Pizza cutter or sharp knife
Salt

PREHEAT YOUR OVEN TO 450

For **pizza stone**: preheat stone for 1 hour after the oven comes to temperature

For **overturned rimmed baking sheet**: preheat sheet for 15 minutes after the oven comes to temperature

For **cookie sheet**: no need to preheat the sheet before baking

SPRINKLE 1/4C FLOUR ON YOUR WORKSPACE SO YOUR DOUGH DOESN'T STICK.

If you're using a pizza peel or cookie sheet to slide your pizza into the oven, now is also a good time to sprinkle **semolina flour** onto it and set it aside.

PRESS OUT THE DOUGH AS EVENLY AS POSSIBLE, removing any air bubbles as you press, until it's round and about 1/8 inch thick in the middle. That's about as thick as one nickel. Use your fingers to form your crust; we like ours to be about 1/2 inch higher than the rest of the dough. Depending on your oven size, your goal is to get it as big as the cardboard round. Don't worry if you don't; it'll still taste great!

PLACE YOUR PIZZA CRUST ON THE PEEL OR RIMLESS COOKIE SHEET you'll use for sliding the pie into the oven; or directly onto the baking sheet you'll use to bake the pizza in the oven.

For Cheese/Pepperoni

Spread the **pizza sauce** as evenly as possible. Start in the center of the dough and move outward in circles. Leave about 1 inch from the edge of the pizza without sauce—that's your crust. Next sprinkle the **oregano** and half the **Parmesan** evenly over the sauce. Adding the **shredded cheese**, start at the crust and work your way to the middle, as the cheese will melt toward the center. Finally, top evenly with **pepperoni** (or any other ingredients you wish to add). *Remember, less is more; watery veggies make for a sloppy pizza.*

For Margherita

Spread the **extra virgin olive oil** on the dough leaving about 1 inch from the edge without oil—that's your crust. Sprinkle the **minced garlic** and half the **Parmesan** over the crust. Adding the **shredded cheese**, start with the outside rim of the pizza and work your way in, as the cheese will melt toward the center. Finally, spread the **diced tomatoes** evenly and add the **fresh mozzarella**. Sprinkle evenly with a pinch of **salt** before it goes into the oven. (When it comes out you'll add the basil and remaining Parmesan.)

ONCE THE OVEN IS READY, CAREFULLY SLIDE YOUR PIZZA INTO YOUR OVEN

(onto your stone, overturned baking sheet or directly on the cookie sheet you built it on).

BAKE FOR 6 MINUTES, THEN CHECK. If needed, give your pizza a spin to ensure even cooking. Bake for 6 more minutes or until your crust is golden brown and the cheese in the center is melted and bubbly. Note: All ovens are different so your baking time may be more or less.

ONCE YOUR PIZZA IS READY, CAREFULLY REMOVE IT FROM THE OVEN. Place on the cardboard round and sprinkle the rest of the grated **Parmesan** onto the pizza evenly. For Margherita pies, distribute the **basil**, the remaining **Parmesan**, and sprinkle evenly with another pinch of **salt**. Cut to your liking; we cut ours into 8 slices.



Enjoy!