

Pizza Kit Instructions

without pepperoni

Items you will need - Half sheet pan; flour; olive oil



Put pizza dough on half sheet pan and cover with ziploc bag. Let dough proof for 1-2 hours.



Preheat oven to 400 degrees. Dust top of dough with flour. This will make it easier to handle. Do not dust the bottom of the dough ball.



Spread dough evenly over sheet pan by stretching it and using your fingers to press it towards the edges of the pan. The dough will rebound a bit so stretch it beyond the corners a bit to insure full coverage.



Evenly distribute mozzarella all the way to the edges of the pan. The oils from the cheese will seep over the edges of the pizza and help create its crispy crust.



Add sauce on top of cheese in 4 even lines on pizza.



Add additional toppings to pizza



Drizzle olive oil along the edges of the pizza between the dough and the pan. This will help create a crispy crust.



Bake pizza on middle oven rack for 20 minutes or until crust and cheese are golden brown. Bake times will vary depending on oven. MANGIA!