



Sourdough Pizza Kit Instructions:

use within 3 days

Tools/Equipment: 2 sheet pans for pizza, pan spray, spoon, pastry brush, pizza cutter. If using a pizza stone see alternate cooking instructions.

1. Preheat oven to 450 (425 for convection), and place bags of dough and topping ingredients on the counter, and let sit for 30-45 minutes while the oven preheats.
2. Clear a work surface to roll out dough, and lightly dust with flour to prevent sticking. Spray pans with cooking spray.
3. Once dough has rested and oven is preheated, remove the dough gently from the bag, maintaining the ball shape.
4. Set the dough in the middle of your floured work surface and press down with your finger tips from the center out, then turn and repeat. Keep doing this until you get the size and thickness of the crust you want. Once you have an 8" circle, you can pick up the dough using the back of your knuckles to stretch and turn the dough. You can even try a classic pizzeria dough toss!
5. Once dough is desired thickness and shape, place on the pan.
6. Spread $\frac{1}{2}$ the sauce on the pizza dough, leaving an inch around the edge plain for the crust.
7. Top with $\frac{1}{2}$ the mozzarella cheese, followed by pepperoni and any additional desired toppings.
8. Place pan in the oven on the bottom rack and cook for 15-20 minutes, or until the crust is lightly golden and the cheese has started to brown.
9. Remove pizza from oven and use a pastry brush to brush the crust with the Garlic Olive Oil. Let sit for 3 minutes, then cut and enjoy!

Alternate cooking instructions for Pizza Stone

1. Preheat the oven with the pizza stone on the lower shelf, and continue to follow above directions 1-7.
2. Place the pan with pizza on the TOP shelf for 10 minutes.
3. Transfer the pizza from the pan to the stone on the bottom shelf for 5 minutes. Gently lift the crust to check doneness every two minutes, removing when golden brown.
4. Remove pizza from oven and use a pastry brush to brush the crust with the Garlic Olive Oil. Let sit for 3 minutes, then cut and enjoy!