

DIY HOME

PIZZA KIT

FROM

CiAO  PIZZA

IF USING ON COLLECTION DAY

PLEASE LEAVE THE DOUGH OUTSIDE OF THE FRIDGE. THIS WILL ALLOW IT TO RISE/RELAX & COME TO ROOM TEMP, (AROUND 3-4 HOURS). YOU MAY NEED TO REMOVE IT FROM THE TUB AS IT MAY GROW! THIS WILL MAKE THE DOUGH MUCH EASIER TO WORK WITH! TRUST US, COLD DOUGH IS ALMOST IMPOSSIBLE TO USE!

IF USING THE DAY AFTER

PLACE THE DOUGH IN FRIDGE STRAIGHT AWAY AND TAKE OUT 3-4 HOURS BEFORE YOU INTEND TO USE IT. (THE CLOSER TO ROOM TEMP IT IS, THE BETTER). YOU MAY NEED TO REMOVE IT FROM THE TUB AS IT WILL GROW.

WE ADVISE TO USE WITHIN 48HOURS OF COLLECTION & NOT CONSUME IT AFTER THAT TIME HAS ELAPSED.

Let's Get Started!

First Of All, Pre-Heat your oven to 250-280C. (300C if you can)

STEP 1

Pour the Pot Of Flour/Semolina Mix onto your work surface & place the dough ball on top. Coat the dough well on both sides in the semolina mix (make sure it stays as a round shape). With the tips of your fingers, start to press the dough from the centre to the top until you reach approx. 2cm before the outer edge. Then following that 2cm distance, work your way back around the edge of the dough until you reach the centre again. Flip the dough over and repeat the same process, pressing it from the centre, to the top etc. This process will need to be repeated 2-4 times until it is an even circle shape of approx 5 inches.



STEP 2

Using the outside part of your palms, gently stretch the dough while turning it a 1/4 turn each time until it is stretched to approx. 8 inches round. Remember to keep your surface sprinkled with semolina to stop it from sticking.



STEP 3 Place the stretched dough either onto a baking tray lined with baking paper, or an 8-10" frying pan, whichever one you use, make sure to drizzle a teaspoon of oil underneath where the pizza dough will sit. Evenly spread the tomato sauce onto the dough leaving 2cm from the edge. Drizzle the dough with a teaspoon of oil (optional). If desired, you can add a sprinkle of Grated Parmesan Cheese & basil at this point. Pre-Cook the dough in the oven for 5-7 minutes until it starts to brown on the bottom and the edges.



STEP 4 Remove the dough from the oven and place somewhere safe. Add the Mozzarella cheese, followed by the other toppings that you desire, and place back in the oven to finish cooking. This should take approx. 4-6 more minutes. The dough should be nicely golden brown and the mozzarella should be melted and delicious!



STEP 5 Remove from the Oven and place the pizza on a plate and allow to rest for 1 minute. (IF you can!) Slice it up & **Buon Appetito!!!**



CiAO PIZZA

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