

# Home Pizza Baking Instructions

Thank you for purchasing these fun ingredients from MOZZ. It would be impossible for us to write a simple explanation and instruction on how to make pizzas at home like a pro, but these are the basics you need to know in order to get going. For more advanced instructions, we'd recommend basic YouTube searches for topics like "pizza stretching" "topping a pizza" and "how to bake Neapolitan pizza at home." This is such a fun family activity!!

Required tools:

Large clean work surface  
Oven (preheated to 550 or the highest bake setting available)  
Pizza baking stone OR large cookie sheet  
Flour  
Pizza cutter  
Large spoon or ladle

Optional:

Pizza peel (paddle) for sliding pizza into the oven and onto pizza stone  
Bench scraper for removing dough from the box

Instructions:

1. Remove dough from the refrigerator 30 minutes before baking. This way it is easier to work with.
2. Heat the oven for 30-45 minutes to make sure it's as hot as possible.
3. If you are using a pizza stone, you will want to heat this in the oven for a minimum of 1 hour. We highly recommend purchasing a pizza stone for the best results.

To begin:

1. Place a cup of flour on your work surface or in a large bowl
2. Remove dough gently, trying to maintain round shape, dredge both sides of the dough ball in the flour. This will keep the dough from sticking. Make sure it is entirely covered in flour.
3. Stretch dough ball to desired size. This is the most difficult part. As mentioned, we'd recommend watching a video on "how to stretch pizza dough." These dough balls can be stretched to about 10-14"
4. Make sure your work surface is lightly floured to prevent sticking.
5. If you are using a baking sheet, lay dough directly on the sheet.
6. If you are using a stone and peel, place the pizza directly on a pizza peel (with a light amount of flour to prevent sticking)
7. Top the pizza however you see best fit. Generally the order of operation is sauce, cheese, meat, veggies.
8. Slide cookie sheet into oven or pizza peel onto pizza stone
9. Try to be quick and not let a lot of heat escape the oven
10. The hotter the oven, the more success you will have
11. Bake approximately 7-9 minutes
12. You should see golden crust to alert you its about ready
13. Carefully remove, let rest a few minutes before cutting and eating
14. If you are making multiple pizza, again, try to keep the oven as hot as possible
15. Enjoy and have fun!
16. Don't be too hard on yourself! It takes time to perfect!!

If you are using some type of home Pizza Oven like an Ooni, I would recommend following their specific instructions for making pizzas. Cheers!!