



# PIZZA PARTY

HAVE A PIZZA PARTY AT HOME

## ESSENTIALS:

- 1) GIROPIZZA PIZZA PARTY PACK
- 2) ALL PURPOSE FLOUR
- 3) COOKIE SHEET \*
- 4) COOKING SPRAY

\*A PIZZA STONE OR PIZZA PAN FOR BEST RESULTS

## INSTRUCTIONS:

STEP 1: PULL DOUGH BALLS OUT OF REFRIGERATOR AND LET REST FOR 20 MINUTES SO THEY COME TO ROOM TEMPERATURE

STEP 2: PREHEAT OVEN TO 450 DEGREES (PLACE PIZZA STONE IN OVEN, SO IT GETS NICE AN HOT, IF YOU HAVE A PIZZA STONE)

STEP 3: LIGHTLY FLOUR WORKING SURFACE

STEP 3: DRENCH YOUR DOUGH BALL WITH FLOUR, SO IT IS NOT STICKY, DON'T WORRY IF YOU HAVE A LITTLE TOO MUCH FLOUR

STEP 4: WATCH PIZZAIOLO WILL'S VIDEO ON HOW TO STRETCH YOUR PIZZA DOUGH BALL LIKE A REAL PIZZAIOLO (PIZZA SHOULD BE 12" THIN CRUST, GIROPIZZA STYLE! IF YOU ARE HAVING TROUBLE, FEEL FREE TO USE A ROLLING PIN TO STRETCH YOUR PIZZA DOUGH

[https://youtu.be/hHTVv\\_WRHmA](https://youtu.be/hHTVv_WRHmA)

STEP 5: PLACE STRETCHED PIZZA DOUGH ON COOKIE SHEET/PIZZA PAN THAT YOU OILED WITH COOKING SPRAY

STEP 6: TAKE  $\frac{1}{2}$  CUP OF POMODORO TOMATO SAUCE AND PLACE IN CENTER OF PIZZA DOUGH AND THEN WITH THE BOTTOM OF THE SPOON IN A CIRCULARE MOTION SPREAD THE SAUCE EVENLY TO WITHIN A  $\frac{1}{2}$  INCH OF THE EDGE OF THE DOUGH (DON'T PUT TOO MUCH SAUCE, A THIN LAYER OF SAUCE IS ALL YOU NEED)

STEP 7: TAKE A HAND FULL OF MOZZARELLA CHEESE (ABOUT HALF OF THE CONTAINER PROVIDED IN YOUR KIT) & SPREAD CHEESE EVENLY

STEP 8: TAKE ALL YOUR TOPPINGS AND HAVE FUN DRESSING YOUR PIZZA (AND FEEL FREE TO ADD ANY OTHER INGREDIENTS YOU HAVE IN THE REFRIGERATOR)

STEP 9: BAKED YOUR PIZZA FOR 8-10 MINUTES (COOKING TIME MAY VARY BASED ON YOUR OVEN) UNTIL YOU SEE THE CHEESE IS NICELY MELTED AND THE COLOR OF THE EDGE OF YOUR PIZZA IS A NICE GOLDEN

STEP 10: TAKE PIZZA OUT OF OVEN, SLICE AND ENJOY....BUON APPETITO!

EASY ONLINE ORDERING [WWW.GIROPIZZATX.COM](http://WWW.GIROPIZZATX.COM) PHONE ORDERS: (214) 513-1777

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