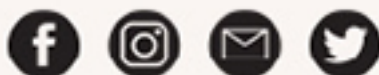




PAN PIZZA

THEOUTBACKPIZZACOMPANY.CO.UK



CONTENTS OF KIT:

2 x Caputo dough balls
San Marzano D.O.P. tomato sauce
Fior di Latte mozzarella
Parmesan
Fresh basil
Olive oil
Flour and semolina mix



The Outback Pizza Company top tip:

All ingredients need to be refrigerated and used within 24 hours. We recommend taking the dough out of the fridge to prove at room temperature for 1.5-2 hours. This should allow time for the dough to become easier to stretch and handle.

- 1 Spread the flour and semolina mix onto a clean, flat surface.



- 2 Place the dough balls onto the floured surface and cover both sides of the dough with the flour and semolina mix.



The Outback Pizza Company tip:

Try to keep the dough balls as round as possible as this will help keep their shape when stretching.



3 Using the tips of your fingers, gently press the centre of each of the dough balls outwards to stretch into two 10-inch bases.

4 Heat a dry frying pan (preferably non-stick) until its very hot and preheat the grill to its hottest setting.

5 Carefully lay one of the stretched pizza bases into the dry preheated frying pan. Using a spoon, spread a thin layer of sauce onto the pizza base, leaving a gap of roughly 1.5cm from the edge for the crust.



6 Sprinkle half of the parmesan onto the tomato sauce, followed by half of the mozzarella. Drizzle some olive oil over the pizza, and any extra toppings that you wish to add.

Once the pizza has browned on the bottom (this should only take 1 or 2 minutes), place the frying pan under the preheated grill on the highest shelf and wait until the crust turns a lovely golden-brown colour.



7

Wash the basil and add it to the top of your pizza once it's cooked.

Eat and enjoy!

