

## **Liberty Food and Wine Exchange Pizza Kits!**

Your pizza dough will last refrigerated for 3-4 days.

1. Remove your dough balls 1-2 hours prior to making your pizza to allow the dough to grow and proof.
2. Pre heat your oven to 500 degrees or your highest setting.
3. Using AP flour gently flour your work surface and dust both sides of the dough balls.
4. Either using a rolling pin (Easier) or your Hands ( Italian Style) stretch each dough ball out in size to 10".
5. Top your pizza with sauce, cheese, Parmigiano, Olive Oil, and peperoni
6. Bake on your Steel or stone 4-6 minutes until crispy.
7. If you do not have a Steel or Stone build pizza on a Cookie sheet and place into oven, this will require an additional 3-4 minute cook time.