



COOKING INSTRUCTIONS

PREHEAT OVEN TO 450 - 500 DEGREES

COOKING TIME: 8-12 MIN

Step 1: REST DOUGH, PREHEAT OVEN, AND PLAN YOUR PIZZA

Remove dough from refrigerator for at least 30 minutes. Preheat your oven. Generally, the hotter the oven (at least 450-500 degrees or hotter!), the better the pizza will be. Preheat your stone if you are using one. While you are waiting for everything to heat up, plan your toppings and design!

Step 2: FORM PIZZA DOUGH

Lightly flour your surface. Carefully, remove the dough ball from the bag. Don't squeeze the air out; retain as much natural gas as possible!

To learn how to shape dough like a true pizzaiolo, watch Chef Tim's instructional video on our website: <https://morriseast.com/lmst>.

Here's what he shows in you in the video:

Working on a floured surface, softly pat the ball of dough into a circle, rotating it so it is evenly patted all around.

Using your finger tips, push down gently just inside the dough's edge to create a line of fingermarks, rotating as you go. Then pat down the middle of the circle to flatten the dough and make it wider. At approximately 9-12 inches in diameter, the pizza is ready to go.

If you want to try lifting the dough like a pizza chef, pick up the dough and lightly pass it back and forth between your palms, trying to rotate it each time you do. Use gravity and the weight of the dough to help stretch. At approximately 9-12 inches in diameter, the pizza is ready to go.

When it is the right size, return the dough to the floured surface or onto a cookie sheet pan – you can even bake it on a piece of parchment paper on a sheet pan. Add more flour if it is sticking.

Step 3: BUILD PIZZA TOPPINGS AND PUT IN OVEN

Spread sauce on the dough using the back of a spoon, stopping approximately 1/2 inch from the dough's edge. Do not use too much! Two or three tablespoons is enough. Get creative with your toppings but don't put too much on. Slide the finished pizza onto a baking sheet or pizza stone or slide the parchment paper with the pizza on it onto a sheet into the oven.

Step 4: AFTER 5 MINUTES CHECK PIZZA

Average home baking time is 8 to 12 minutes. Start checking at 5 minutes. Colour means flavour! You want the cheese to melt until it is medium-to-dark brown and the crust should have deep golden brown edges. When it has cooked to a lovely golden colour, it's time to take it out of the oven.

ENJOY!

REMEMBER TO UPLOAD YOUR PHOTOS TO JOIN THE CONTEST!

Take a photo of the finished product!

Load it to the LMST Home & School Association Facebook Page:

<https://www.facebook.com/groups/686420468191103>

Tag @morriseast on Instagram or Facebook!