

THE Rustic CRUST

Many thanks for buying one of our DIY Pizza kits. We hope you have fun.
Please read these instructions before you start and don't forget to send us a pic of your pizza on social media @therusticcrust

WHAT YOU NEED FOR PIZZA PERFECTION

10 - 12INS NON STICK FRYING PAN

GRILL - ELECTRIC OR GAS

A DRY STERILISED WORK SURFACE

A SPACHELOR OR FISH SLICE

FIRST STEPS

Make sure your dough ball is filling the container. A few hours at room temperature should do this. You can then refrigerate if you wish. it will make it easier to handle and push into shape.

1. If refrigerated remove your dough balls from the fridge an hour before cooking.
2. Remove and open all your containers from your kit.
3. Switch on your grill to its highest setting and make sure your frying pan will fit as close to the element/ flame as it can.
4. Start to pre heat your dry, non stick frying pan on a medium heat.

STRETCHING YOUR PIZZA BASE - AND COOKING YOUR PIZZA

1. Empty your small container of flour onto a dry sterilised surface (add some more if you wish)
2. Gently ease your dough ball from its container with your finger tips or a spachelor and place on your floured surface.
3. Generously flour the top of the dough ball and using your fingertips slowly push out from the center of the dough to the edge leaving a centimeter rim which will become if untouched your light Rustic Crust (cornicione).
4. Flip the dough ball over and repeat, using more flour and the palm of your hand to stretch the dough.
5. Using the back of your hands, stretch the dough out near to the edge and trying not to stretch the centre too much. Turn 90 degrees and repeat this stretching a few times.
6. You should now have a disc of dough around 10 inches in diameter, consistently thin but with a slightly thicker rim and we are ready to cook.



7. Lay your stretched out pizza base flat in a dry frying pan that has been on a medium-high heat and is very hot.
8. Using a large spoon spread the sauce from the tub as a thin layer of sauce across the base, leaving a few centimetres around the edge for the crust.
9. Add your parmesan, mozzarella, and any other toppings you have in the fridge. Try an egg!
10. Once the base of the pizza has a browned base (about 1–2 minutes), take the frying pan and place it on the shelf, under the grill As close to the element or flame as you can.
11. Once the crust has taken on some colour (again about 1–2 minutes), the pizza is ready to go. Eat it straight away and enjoy!



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