



OUR DOUGH

AT HOME DIY PIZZA KIT



Toss your dough like a pro!

Create your very own PizzaExpress pizza at home.

Your kit contains:

- PizzaExpress dough x 2
- PizzaExpress Passata
 - Mozzarella
- Oregano and black pepper seasoning
 - Flour for dusting
- Pepperoni and hot green peppers (American Hot kit only)

Equipment needed:

- Lightly oiled bowl x 2
- Clean tea towel x 2
 - Tablespoon
- Medium baking tray x 2
- Rolling pin (or wine bottle)
- A little olive oil for drizzling and greasing the baking tray

Scan using the camera on your phone to watch our How-To video

Please turn over for instructions.



Instructions

Total prep time: 10-15 mins, plus proving time.

1

Place your 2 dough pucks in separate lightly oiled bowls. Cover with a tea towel and leave in a warm part of the kitchen until the dough doubles in size (our dough works best when it's between 18°C and 22°C).

2

Preheat your oven to 230°C Fan / 230°C Electric / Gas 6.

3

Place the dough onto a floured work surface and turn them over so they are totally covered in flour.

4

Press your fingers on the dough to flatten them until they have doubled in size. Then turn the dough over and do the same again.

5

Using your rolling pin, roll out to make your thin Romana pizza bases. If you don't have a rolling pin at home, you can always use a bottle of wine (just make sure it's not open).

6

Place the dough on the palm of your hand and pass it between them to remove the flour.

7

Time to test your Pizzaiolo skills with some dough flair! Put the base on the tips of your fingers and toss it up in the air, twisting your wrists to give it a great spin. Watch our video online to see our Pizzaiolos showing you how it's done.

8

Place the pizza bases on a lightly oiled, non-stick baking tray (we use a round one, but any shape will do).

9

Using a tablespoon, spread a thin layer of passata (4-6 tablespoons) over your pizza bases, right to the edge.

10

American Hot Pizza Kit only:
Add half of the pepperoni evenly on the top of each pizza, followed by half of the hot green peppers.

11

Take half of the mozzarella and place evenly on each pizza. Then, add 2 pinches of seasoning to each pizza.

12

Cook your pizzas for 8-10 minutes, depending on your oven.

Remember to tag your creations @pizzaexpress

Scan the QR code on the front of this recipe card for our How-To video (or visit pizzaexpress.com/pizza-kits)