



## Pizza Dough Ball Instruction Sheet

### **Dough Preparation:**

1. Thaw dough 24 hours before use in refrigerated cooler. (Dough can be left in cooler up to 3 days in bag)

### **Pizza Preparation:**

1. Thawed dough may be used directly from cooler.
2. Using flour or corn meal, flatten dough down to make an even disk shape.
3. Using both hands, press a crust edge in place.
4. Continue to flatten dough down without disturbing the crust edge.
5. Dough may now be stretched by holding on upturned hands and working it in a circular motion. Do not overstretch.
6. Place stretched dough on peel or screen.

### **Topping and Baking:**

1. **Sauce** – Using a ladle, spread sauce starting at the center and working towards the edge.
2. **Cheese** – Start at the outside edge and spread cheese evenly over the sauce.
3. **Baking** – Pizza may then be placed directly in the oven for baking by sliding off the peel board.

### **Cutting and Serving:**

1. After baking, slide pizza onto a flat surface for cutting (or into a box if applicable).