



PIZZA TIPS

The peel is used to move your pizza in and out of the oven. The pizza stone cooks your pizza like a brick oven would.

- Liberally dust your hands and your mixing surface with flour as you work the dough. The dough will be easier to work with. Keep some flour on the side for this purpose and use as needed; if you bake a lot a good tool to have on hand is a brush of fox tail specifically for removing flour off the work surface and excess flour on you pizza dough.
- You can freeze the dough to make the pizza at a later time but make sure to place the dough in an airtight freezer bag or other airtight storage container.
(Make sure to spray the dough with non-stick cooking spray, so that the dough will not stick to the sides of the container.)
- Make sure you allow your oven preheat for at least an hour to 475-500° before you put your pizza in the oven. We want that dough to immediately begin cooking you will be amazed at the difference pre-heating your oven for at least one hour makes. This also works with store bought frozen pizzas. The high heat will give you that nice hard crunch in your crust
- Make sure to use plenty of cornmeal on your pizza peel to ensure that your fresh dough will not stick to your peel; the cornmeal will act as a buffer between your peel and your pizza. If by chance your pizza sticks to the peel when you try to move it to the Pizza Stone use a spatula or knife to try to release it. The peel will also help you remove the pizza from the oven