



TABLE & TWINE

FAMILY PIZZA KIT FOR FOUR

ROLLING OUT THE PIZZA DOUGH

Let dough rest on the counter for 15-20 minutes. While your dough is coming up to room temperature, please watch the video below: [CLICK HERE for a detailed instructional video by the Table & Twine culinary team.](#)

ASSEMBLING THE PIZZA

Start by preheating your oven to 500°F (475°F for convection oven). Spray a sheet pan with cooking spray and sprinkle with flour. Move your rolled out pizza dough onto pan and re-stretch to fit the pan. Start with approx. 2-4 oz. of pizza sauce, spreading evenly across the entire dough. Sprinkle with half of the three cheese blend and finish with your desired toppings, being careful not to overload the pizza. Save the remaining sauce, cheese and toppings for your second pizza.

COOKING THE PIZZA

Place your built pizza in the middle rack of hot oven for 12-15 minutes, or until the crust is a dark golden brown. For a crispier crust, after 10 minutes of cooking, use tongs to carefully slide pizza off of the pan and directly onto the middle rack. Cook for an additional 5-8 minutes or until pizza reaches desired crispness. Let cool for 3-4 minutes before eating.