



Important

- 1) Store in the fridge, and use within 48 hrs
- 2) Rest dough at room temperature for 5 hrs before using (keep it cool and in the container)
- 3) If using Buffalo mozzarella, drain in a covered colander 3 hours before use to remove water
- 4) Heat oven on **maximum for 45 mins** before baking a pizza (**pizza stone or tray inside to heat**)

Creating your masterpiece

Video demos available in 'The Guide' at Doughies.co.uk

Stretching

- 1) Remove jewellery so you don't tear the dough
- 2) Drop a dough ball into a wide bowl of the stretching flour. Flip it over a few times then place on a floured worktop
- 3) Use the pads of your fingers to push air from the centre of the ball into the edges, stopping 2cm from the edge to create a defined rim. Flip the disk and repeat - 3 times in total
- 4) Once you've created the edge, using the outer part of your hands and outer edges of your little fingers, placed just inside the edge, stretch and turn the dough to begin opening it. Start by stretching it a small amount, and as you turn, the dough will soften and you can stretch it wider until it's around 11-12 inches in diameter. Don't be scared to stretch it, the dough is good, it shouldn't tear easily - a thick base won't cook nicely
- 5) Pick the pizza up and slide, or slap, it between hands a few times to remove excess flour

Topping and Baking

- 1) Put your pizza onto a peel/tray if launching into the oven, otherwise put it on a sheet of parchment to make it easy to get into the oven
- 2) Add the tomato sauce. Don't put any on the edge. Drizzle olive oil around the edge to help with browning
- 3) Bake the pizza for 4 minutes
- 4) Take it out the oven using a flat tray (peel), and in this order, top it with basil, mozzarella and any other toppings you're using

Note: If using Buffalo mozzarella tear it into pieces and put it on skin side down

- 5) Bake for 4-5 minutes until mozzarella is melted and crust looks cooked
- 5) To finish it, place under a hot grill for 30 seconds and the edges will brown/char nicely - watch it closely as it can burn quickly at this stage
- 6) Toss a few fresh basil leaves on the top and serve

I hope you loved your pizzas and had fun making them!

Pizza Kit Ingredients and Allergens (in bold)

Pizza dough (in all kits): **Wheat flour** with **gluten**, water, brewer's yeast (*saccharomyces cerevisiae*, sorbitan monostearate), salt, olive oil

Stretching flour (in all kits): **Fine durum wheat**

Tomato (in all kits): Tomato, salt

Parmesan (in regular kit): **Milk**, salt, rennet

Mozzarella (in regular kit): **Milk**, salt, vegetarian rennet, potato starch, acidity regulator: citric acid

Vegan mozzarella (in vegan kit): Water, shea oil, coconut oil, modified starch, potato starch, salt, tri sodium citrate, titanium dioxide, beta carotene, potassium sorbate, lactic acid

Buffalo mozzarella (add-on): **Buffalo milk**, salt, vegetarian rennet

Pepperoni (add-on): Pork, salt, dextrose, fructose, antioxidant: E301 preservatives: E250, E252

Chocolate Brownie Cookie Dough

- 1) Keep the dough in the fridge until ready to use
- 2) Divide dough into 5 equal sized 40g round balls and place on a baking tray lined with parchment paper
- 3) Bake in a pre-heated oven at 180°C for 12-13 minutes
- 4) Don't bake them for any longer or you'll lose the soft fudgy inside. Allow to cool and enjoy!
- 5) The dough can be frozen for up to 6 weeks before baking. Store cookies airtight for up to 2 days

Ingredients and Allergens (in bold): sugar, cocoa powder (cocoa, potassium carbonate), milk chocolate (sugar, **whole milk powder**, cocoa butter, cocoa mass, emulsifier: soya lecithin <1%, natural vanilla flavouring), butter (**milk**), salt, **egg**, vanilla extract (water, ethanol, sugar, vanilla bean extract).

Choc Chip Cookie Dough

- 1) Keep dough in the fridge until ready to use
- 2) Divide dough into 5 equal sized 40g round balls and place on a baking tray lined with parchment paper
- 3) Bake in a pre-heated oven at 190°C for 12-15 minutes - until the cookie is golden brown
- 4) Bake them closer to 12 minutes if you like your cookies soft, or 14-15 minutes if you like them crispy
- 5) Take the pan out the oven and bang it on the counter a few times to create crinkles in the cookies
- 6) Allow to cool fully, and enjoy!
- 7) The dough can be frozen for up to 6 weeks before baking. Store baked cookies airtight for up to 3 days

Ingredients and Allergens (in bold): sugar, **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), chocolate chips (cocoa mass, sugar, cocoa butter, cocoa powder, emulsifier: soya lecithin <1%), butter (**milk**), **egg**, salt, vanilla extract (water, ethanol, sugar, vanilla bean extract), sodium bicarbonate.

Oat & Raisin Cookie Dough

- 1) Keep dough in the fridge until 30 minutes before you're ready to use it
- 2) Divide dough into 5 equal sized 40g round balls and place on a baking tray lined with parchment paper
- 3) Bake in a pre-heated oven at 190°C for 10 minutes until golden brown
- 4) Allow to cool slightly, then transfer to a wire rack to cool fully
- 5) The dough can be frozen for up to 6 weeks before baking. Store baked cookies airtight for up to 3 days

Ingredients and Allergens (in bold): rolled **oats** (**barley**, **gluten**, **oats**, **wheat**), **wheat flour** (**wheat flour**, calcium carbonate, iron, niacin, thiamin), butter (**milk**), sugar, raisins (sunflower oil), **egg**, vanilla extract (water, ethanol, sugar, vanilla bean extract), cinnamon, salt, sodium bicarbonate.