

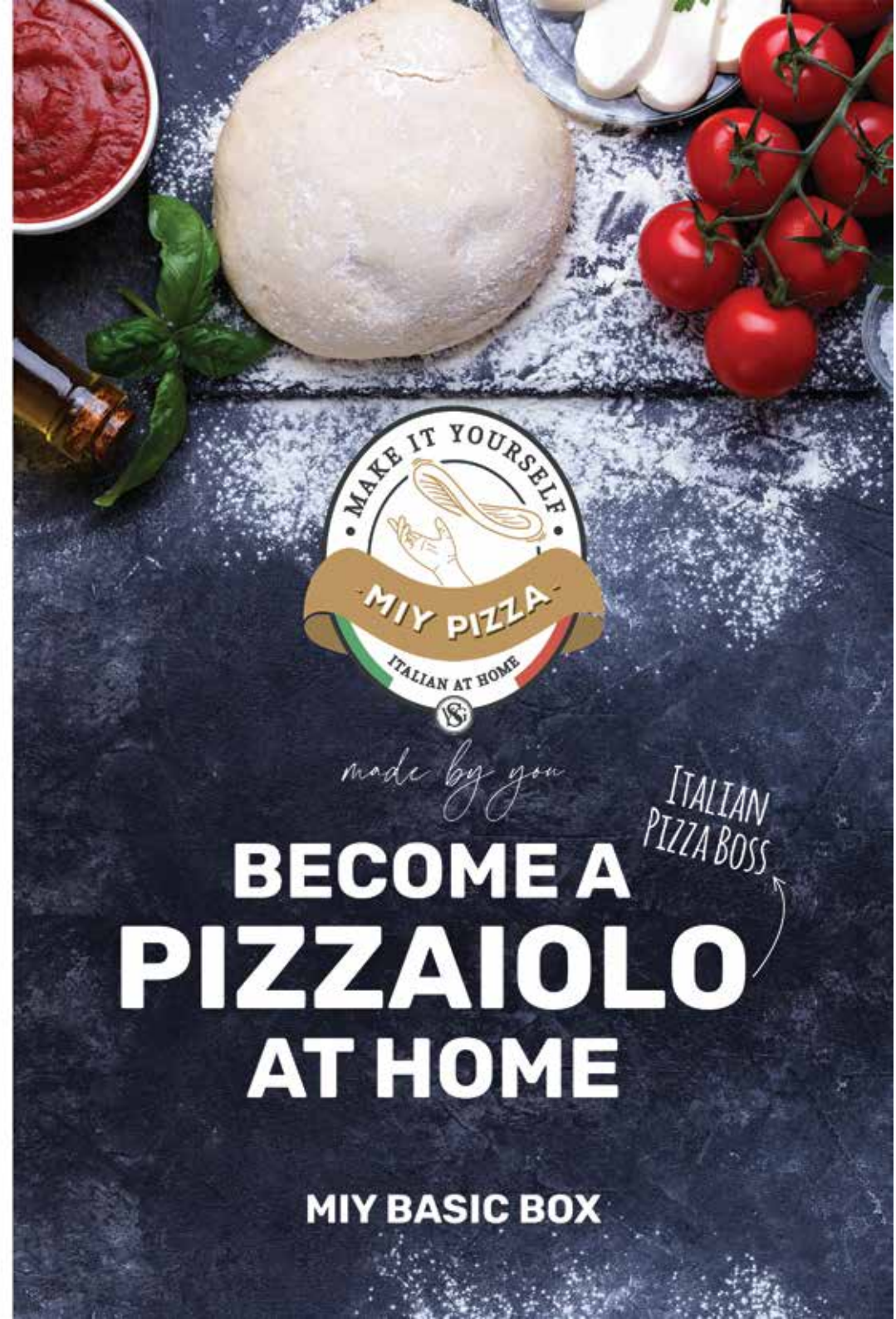


made by you

Thank you for your purchasing the ultimate pizza experience! These 10 small steps are 1 giant leap towards authentic Italian Pizza made by YOU

MIY BASIC BOX

To make the perfect "MIY Pizza" carefully follow these instructions



made by you

ITALIAN
PIZZA BOSS

BECOME A PIZZAIOLO AT HOME

MIY BASIC BOX

1 PRE-HEAT OVEN TO 260 DEGREES CELSIUS

Turn on your oven to 260° Celsius or maximum. The hotter the better!

i If using a pizza stone, place it now on the bottom shelf of the oven and allow at least 45 min to get to temperature.

2 PREPARATION

Decide on what pizzas you intend to make and start preparing your ingredients.

We recommend 80g - 90g of tomato salsa and 130g - 150g of Mozzarella cheese per pizza.

3 REMOVE PIZZA BASES FROM FREEZER

Open the "Pizza bases pack" and set on the counter for a few minutes until you can easily separate the bases to take out the desired quantity - re-seal and place the remaining pizza bases back into the freezer.

4 DEFROSTING THE PIZZA BASES

Each pizza base has 2 sheets of wax paper - Top and bottom.

Place the pizza base(s) on your kitchen counter and *ONLY remove the top wax paper* leaving the bottom wax paper in place - allow to defrost for 5-10 minutes.

5 SPRINKLE AND RUB

Sprinkle a little flour on the top of the base and rub it in with your hands to remove all moisture. Allow it to rest for a further 5-15 minutes.

The base is ready when its soft and at room temperature.

6 FLIP AND REMOVE

Flip the pizza base upside down and place it on a pizza pan or baking tray - the bottom wax paper will now be on top.

i If using a pizza stone, sprinkle some flour on your counter top and place your pizza base on the flour. This will make it easier to slide your pizza peel under the base when you ready to bake it.

Slowly remove the wax paper. The top of the base might be a bit moist - this is perfect!

NB **TIP: If the pizza base has gotten too soft and you are struggling to remove the wax paper, place the base back into the freezer for 5 min. Then remove it and the paper should now come off.**

7 ADD YOUR TOPPINGS

Add the tomato salsa to the base and spread it evenly with spoon in circular motion - make sure to keep the salsa a "thumbs width" from the edge. Add the mozzarella cheese.

NB **TIP: If you're going to add other ingredients we recommend half cheese at the bottom and half the cheese on top of the other ingredients. Remember, for real Italian pizza, less is more so don't add too many additional ingredients (too many toppings could also result in a "soggy" pizza).**

8 BAKE YOUR PIZZA

Place your pizza in the oven and cook for 6-9 minutes.

i If using a pizza stone, lift the pizza with your pizza peel and place it in the oven on your pizza stone.

Cooking times will vary with different ovens and with the amount of other ingredients you have added. Your perfect pizza is ready when both the edges of your pizza and the cheese are golden brown.

9 YOUR MIY PIZZA IS READY TO SERVE

Once pizza is removed from the oven allow it to "rest" for 1 minute before cutting it into slices.

10 CONGRATULAZIONI! TIME TO SHOW-OFF YOUR CREATION AND ENJOY!

You have successfully made the perfect "MIY PIZZA" and you're on your way to achieved our prestigious "Pizzaiolo" status!



Share your experience with us on social media and stand a chance to

WIN 1 OF 10 MIY PIZZA BOXES

Take a picture of your MIY pizza and tell us what pizzas you made!

Prizes drawn monthly.