



THE · FLOUR · POT
BAKERY

Lightly flour our work surface and tip the dough upside down and just let it gently fall out. Don't pull it as this damages the gluten. Make sure it is covered in a light dusting of flour. Starting a centimeter in, use three fingers to gently push the dough out from the middle, leaving the edge thicker. Push the gas from the center to the edge in order to get a nice bubbly crust.

To stretch the pizza, put one hand in the middle to hold the dough in place and pull the dough away. Do a quarter turn and repeat on all sides.

Pour two small ladles of our pizza sauce into the middle and then work your way out to the edges in a spiral, leaving the crust clear.

Top with fresh basil and mozzarella that you've left to drain for a couple of hours before. This avoids the pizza getting watery as mozzarella can be quite wet.

Add extra toppings if desired. We added some nduja and extra virgin olive oil to ours. Pull on to our pizza peel. You should give your pizza another stretch once it is on here in order to reach the edges of the peel, add more toppings if there are gaps.

Bake this on the highest heat of your oven (around 250 C), on a preheated baking tray or preheated pizza stone if you have one, for around five minutes or until the crust is golden. Once your pizza is out of the oven, drizzle this with some extra virgin olive oil and enjoy!