

PIZZA & CO

it's all about the dough

Knead To Know



www.pizza-co.uk

Getting Started

How to make the perfect pizza!

Great pizza starts with dough that inspires. At Pizza & Co, our soft, elastic dough is packed with flavour ready to become your canvas for pizza perfection. Golden, bubbling, and irresistible, each pizza you create—whether classic or daringly inventive—becomes a little masterpiece straight from your oven. Ready to roll up your sleeves and get cooking? Let's make some magic!

How to make the perfect pizza!

- I. If using your doughballs on the day of delivery, leave out to defrost in a container/bag where they can prove and relax. If not using your doughballs on the delivery day, place in your freezer for up to 3 months (this also applies to the mozzarella cheese and pepperoni).
- II. Leave the doughballs in a warm room, like your kitchen, to allow them to prove for about 5 hours. Approximate room temperature is 20°C. Ambient conditions can vary, therefore monitor your dough. Once the doughball has risen and feels light to the touch, your dough is ready to cook.

Preparing your dough:

Once the dough is ready, remove from the container and dust with either flour or semolina (or a mixture of both) then stretch it out.

Take your dough ball and if necessary form it into a round. Then push from the middle to the side, turn it, push it, repeat. Then use both hands to stretch and turn, with the aim of forming a round pizza. Next add your sauce, cheese and toppings. Don't overload the base otherwise it becomes too heavy and difficult to handle.

Bake in the oven

- a. Pizza stone in your kitchen oven – preheat the oven, with your stone in, to its maximum temperature for about 15 minutes, so that the stone is piping hot. Place pizza on stone and cook for 3 minutes, then rotate 180°C to ensure even cooking and cook for a further 3 minutes.
- b. Pizza Oven – please refer to your manufacturer's manual for cooking instructions.
- c. BBQ/Ceramic Kamado – heat as per pizza stone instructions and close the lid. Cook for approximately 5 minutes but take a quick peek after 4 minutes to check on your pizza's progress!

There's a pizza chef in every home and we would love to see your creations. Please share your pictures and recipes with us on Facebook, Instagram or Google.

Recipes

At Pizza & Co, we know that great pizza begins with dough that's full of character and flavour. Our 72-hour sourdough balls and pre-stretched bases are soft, elastic, and ready to transform into golden, bubbling pizzas straight from your oven. Whether you're topping it with classic ingredients or getting creative with your own combinations, our dough gives you the perfect canvas to make every pizza a little masterpiece.

Classic Margherita

Ingredients:

- 1 Pizza & Co dough ball
- 100g Mutti pizza sauce
- 125g of shredded mozzarella
- Fresh basil leaves (optional)
- Extra virgin olive oil (optional)

Method:

Stretch your dough ball into a 12-inch round. Spread sauce, leaving a 1-inch border. Add mozzarella. Bake at 280°C for 5 minutes until bubbling. Top with fresh basil and a drizzle of olive oil.

Pepperoni

Ingredients:

- 1 Pizza & Co dough ball
- 100g Mutti pizza sauce
- 100g mozzarella, shredded or torn
- 12—14 pepperoni slices

Method:

Stretch dough, spread sauce, and cover with cheese. Layer pepperoni slices evenly. Bake at 280°C for 5 minutes until edges are golden and pepperoni crisp.

Garlic Bread & Cheese

Ingredients:

- 1 Pizza & Co dough ball
- 100g Mutti premium tomato sauce
- 100g mozzarella
- 4 rashers bacon, cooked
- 2 eggs
- Fresh chives

Method:

Method: Stretch dough, add sauce and mozzarella. Top with bacon. Bake at 250°C for 2 minutes. Crack eggs on top and bake another 1-2 minutes until eggs set. Garnish with chives.

Vegan Pizza

Ingredients:

- 1 Pizza & Co dough ball
- 100g Mutti pizza sauce
- 100g vegan mozzarella
- 50g mushrooms
- 50g peppers
- 30g olives
- Fresh basil

Method:

Stretch dough and spread sauce. Add vegan mozzarella and all vegetables. Bake at 250°C (pizza oven: 400°C) for 5 minutes. Garnish with fresh basil.

Top Tips for Perfect Pizza Every Time

Stretching: Let your Pizza & Co dough ball come to room temperature for 5 hours before stretching. This makes it softer, more elastic, and much easier to work with.

Oven Temperature: Pizza ovens work best at around 400°C, cooking your pizza in 90 seconds to 2 minutes. Conventional ovens should be preheated to their maximum temperature (usually about 280°C), cooking your pizza in about 5—6 minutes.

Less is More: Avoid overloading your pizza with toppings. A lighter touch keeps the base crisp and prevents sogginess.

Fresh Finish: Many pizzas are elevated with fresh ingredients added after baking — rocket, basil, balsamic glaze, hot honey or drizzle of good-quality olive oil.

Ready to become a pizza legend? Grab your Pizza & Co dough balls and start creating magic!

Pizza Dough Delivered to Your Door

Ingredients

Neapolitan doughballs: Wheat flour (with added Calcium, Iron, Niacin, Thiamin), water, extra virgin olive oil, salt and yeast

Allergens: CEREALS CONTAINING GLUTEN

Pizza sauce: Tomato, salt.

Allergens: NO ALLERGENS

Aromatica pizza sauce

Mozzarella Cheese: Mozzarella 60%, mozzarella vegetable oil and milk protein blend 40% (mozzarella 20%, palm oil, milk protein, modified starch, emulsifying salt [E331], acidity regulator [E330], colour [E160A] and anti caking agent (potato starch)).

Allergens: MILK

Mozzarella / Cheddar mix

Spicy Pepperoni: Pork meat, pork fat, salt, dextrose, spices, pork rind, spice extracts, antioxidants (E301 E392), garlic powder, herbs, starter culture, preservative (E250), acidity regulator (E330)

Allergens: NO ALLERGENS

Veganerella Mozzarella Style Grated Cheese: Water, modified starch, palm oil, salt, emulsifier, trisodium citrate, colour, titanium dioxide, beta carotene, preservative, potassium, sorbate, anticaking agent (cellulose)

Allergens: NO ALLERGENS