

**PIZZA**  
**& CO**

*it's all about the dough*

**Knead To Know**

**[www.pizza-co.uk](http://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).

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 approximately 10” - 12”. 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 🕒 3 minutes, then rotate 180° to ensure even cooking and cook 🕒 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 🕒 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

## Classic Margherita

### Ingredients:

- 1 Pizza & Co dough ball
- 100g Mutti pizza sauce
- 100g 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 260°C  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 shredded mozzarella
- 12 - 14 pepperoni slices

### Method:

Stretch dough, spread sauce, and cover with cheese. Layer pepperoni slices evenly. Bake at 260°C  5 minutes until edges are golden and pepperoni crisp.

## Garlic Bread & Cheese

### Ingredients:

1 Pizza & Co dough ball  
3 cloves garlic, minced  
50g butter & a dash of olive oil  
75g shredded mozzarella  
Fresh parsley (optional)

### Method:

Method: Stretch dough. Mix garlic with butter and brush over dough. Top with mozzarella, Bake at 260°C 🕒 2 - 3 minutes. Garnish with parsley..

## 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 260°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 260°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

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