

# PIZZA.

the home baker's illustrated guide **v1**

It's quick, easy,  
and delicious.

SAY GOODBYE TO TAKE'N'BAKE



## PIZZA DOUGH

### THE SPONGE

nothing gets yeast ready to go to work like a nice glass of warm sugar-water



the sponge is ready once the yeast begin to foam

### DOUGH RISING

mix in remaining ingredients and set soft, elastic dough aside to rise



### FORM PIZZA

after a few hours of rising in a warm place, it's pizza-making time



### ROLL OUT

punch dough, transfer to floured surface, and roll pizza out into a circle



coating dough in oil minimizes drying and cracking as it rises



Switch up the rolling direction (1&2) to shape challenging dough into a circle

### BEST PIZZA EVER

from the classic margherita to exotic blends of jerk chicken and BBQ sauce, your pizza's details are up to your taste. So make something great!

## PRODUCTION

### ADD TOPPINGS



from the classic margherita to exotic blends of jerk chicken and BBQ sauce, your pizza's details are up to your taste. So make something great!

### BAKE



450°

the kitchen fills with delicious smells, but don't pull the pizza until the crust is golden and the cheese is bubbling

### ENJOY

