

ASK ITALIAN

HOME EDITION



PRIMA PIZZA CAPRINA

Goat's cheese, rocket, plum tomatoes, olive tapenade and mozzarella on a tomato base.

If anything is missing in this kit, please contact:

PRIMA PIZZA CAPRINA

Make sure to store your meal kit in the fridge until you're ready to start cooking. Have a read through the instructions before you begin. Remove the dough from the fridge 10 minutes prior to cooking to bring it to room temperature for easy rolling.

Serves
2

Prepare Time:
10 Mins

Cook Time:
8 Mins

Consume On:
Day of Delivery

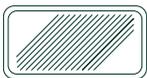
INGREDIENTS

Maize Grits
Dough Balls
Pizza Sauce
Mozzarella
Plum Tomatoes
Goat's Cheese
Rocket
Olive Tapenade

ALLERGENS

Wheat, Milk and Garlic.

EQUIPMENT



Baking Tray



Rolling Pin



Knife



Parchment Paper



Tablespoon

METHOD - READY, STEADY, CHEF!

1. Preheat the oven to 220°C and place the baking tray in the oven to warm through. Perforated trays or pizza stones work best but any tray will do.
2. Pour some of the maize grits (little yellow grains) on the parchment paper (or any surface you have) before rolling out the dough.
3. Coat both sides of your dough ball in maize grits and use a rolling pin to stretch out the pizza base until it is roughly 1/2cm in thickness & your preferred size and shape. (For the perfect ASK Italian Prima Pizza we recommend 38cm long by 18cm wide but let's not get bogged down in the detail).
4. Using the back of a tablespoon spread the pizza sauce from the centre outwards, spreading it evenly over the dough base followed by an even sprinkle of the mozzarella cheese on top (don't forget to leave a crust!)
5. Place the pizza base on the preheated baking tray to cook for 7-8 minutes (ideally one pizza at a time & timings vary depending on your oven).
6. Whilst the pizza is in the oven, slice the plum tomatoes lengthways and hand tear the goat's cheese.
7. Once the pizza base has slightly browned, crisped and smells delicious take it out of the oven. Place the torn goat's cheese, olive tapenade, sliced plum tomatoes and rocket evenly all over the pizza.
8. Time to plate up - serve piping hot. Slice and enjoy.