ASK ITALIAN

HOME EDITION



CLASSIC PIZZA MARGHERITA

Tomato base with mozzarella and oregano.

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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 Prepare Time: Cook Time: Consume On: 2 10 Mins 8 Mins Day of Delivery

INGREDIENTS

Maize Grits

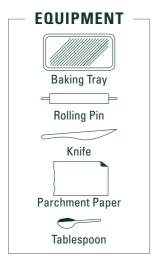
Dough Balls

Pizza Sauce

Mozzarella

ALLERGENS

Wheat, Milk and Garlic.



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. Then evenly sprinkle 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).
- Once the pizza base has slightly browned, crisped and smells delicious take it out the oven.
- 7. Time to plate up serve piping hot. Slice and enjoy.