

# ASK ITALIAN

HOME EDITION



## CLASSIC PIZZA MARGHERITA

Tomato base with mozzarella and oregano.

If anything is missing in this kit, please contact:

# CLASSIC PIZZA MARGHERITA

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

## 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. 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).
6. 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.