



OUR DOUGH

AT HOME DIY



PIZZA KIT

Toss your dough like a pro!

Create your very own PizzaExpress pizza at home.

Your kit contains:

- PizzaExpress dough pucks x 2
 - PizzaExpress passata
 - Mozzarella
- Oregano and black pepper seasoning
 - Flour, for dusting
- Pepperoni and hot green peppers (American Hot pizza only)

Equipment needed:

- 2 lightly oiled bowls
- 2 clean tea towels
 - Tablespoon
- 2 baking trays
- Rolling pin (or wine bottle)
- A little olive oil for greasing the baking trays and drizzling on the pizzas

Get in the mood for your very own pizza party with our PizzaExpress playlists, available on Apple Music.



Instructions

Total prep time: 10-15 minutes, plus 60-90 minutes for proving.

Scan using the camera on your phone to watch our How-To video.



1

Place your dough pucks in separate lightly oiled bowls. Cover with a tea towel and leave in a warm part of the kitchen until the dough doubles in size.

At our dough's favourite temperature, between 18°C and 22°C, we find this takes around 60-90 minutes.

2

Preheat your oven to 230°C/Fan 210°C/Gas 8.

3

Place one piece of dough on a floured work surface and turn it over so it is totally covered in flour.

4

Press your fingers on the dough to flatten it until it has doubled in diameter. Then turn the dough over and do the same again.

5

Using your rolling pin, roll the dough out to make your base. For our original Classic pizza you'll be aiming for a 26cm base. For our bigger, thinner, crispier Romana, go for 36cm.

If you don't have a rolling pin at home, you could use a bottle of wine (just make sure it's not open).

6

Place the dough on the palm of one hand and then quickly pass it from hand to hand to remove excess flour.

7

Time to test your Pizzaiolo skills with some dough flaring! Put the base on the tips of your fingers and toss it up in the air, twisting your wrists to give it a great spin. Watch our video online to see our pizzaiolo showing you how it's done. Repeat steps 3 to 7 with the remaining piece of dough.

8

Place the pizza bases on lightly oiled, non-stick baking trays (we use round ones, but any shape will do).

9

Using a tablespoon, spread a thin layer of passata (4-6 tablespoons) over your pizza bases, right to the edge.

10

American Hot pizza only: add half the pepperoni evenly on the top of each pizza, followed by half the hot green peppers. (If you've ordered an American Hot and a Margherita, use all your pepperoni and hot green peppers on the American Hot pizza!).

11

Divide the mozzarella between the pizzas, spreading it evenly.

12

Add 2 pinches of seasoning and a fine drizzle of oil to each pizza.

13

Cook your pizzas for 8-10 minutes, depending on your oven.

Remember to tag your creations @pizzaexpress
#DIYPizzaExpress