



Congratulations and Thank You for ordering your Rastrelli's *Express* Pizza Kit! Your Pizza Kit contains Two Pizza Dough Sheets with bakeable Parchment Paper, Two packets of Rastrelli's Pizza Sauce, Two Packets of Mozzarella Cheese, Two Packets of Italian Sausage, or other toppings, and a small amount of Oregano.

This is what you will need for making and baking your Rastrelli's Pizza. We recommend you use a pizza baking stone to achieve a crispy crust, or a cookie sheet, and a pizza-cutting wheel. Trim the dough to fit, if necessary.

#### **Pizza Making Instructions**

Carefully unpack your Pizza ingredients. You will find packs of Rastrelli's Pizza Sauce, Rastrelli's homemade Italian Sausage, Mozzarella Cheese, and Dough Sheets, plus any other ingredients that you may have ordered. **PLEASE REFRIGERATE ALL YOUR PIZZA INGREDIANT PACKETS UNTIL YOU ARE READY TO BAKE YOUR PIZZA.**

About **60 minutes** before you are ready to make your pizza, separate the Dough Sheets and let them stand at room temperature at least **one** hour. Cover with a damp cloth to keep the dough from drying out. **Preheat** your oven to **475** degrees. If you have a pizza baking stone, place **stone in the oven**, while it is heating. It is best to cook **one** pizza at a time to maintain oven temperature. Place **stone back in oven to reheat** for your second pizza. Place a dough sheet, **with the parchment paper**, in the oven and cook for **2 minutes** on **one** side only.

When you are ready to make your Rastrelli's Pizza, place your **precooked** dough sheet on the **parchment paper**, Pour a packet of Rastrelli's Pizza Sauce on the dough sheet. Then ladle or spoon the sauce evenly around the dough sheet. Be sure to go all the way to the edge of the dough sheet with the sauce. Then take a packet of mozzarella cheese and place the cheese on the sauce until the pizza is covered with cheese. Now take a Rastrelli's Italian Sausage packet and place small chunks of **raw** sausage on the pizza. If you have ordered other ingredients you can place them on top of the sausage. Sprinkle a **pinch** of oregano over the pizza. Now your Rastrelli's Pizza is ready to bake!

#### **Pizza Baking Instructions**

When your oven has reached the desired temperature, **475 degrees**, transfer your pizza **with the parchment paper**, onto the pizza stone. If you do not have a stone, just place the cookie sheet in the oven. Cook your pizza from 10 to 15 minutes making sure the edge of the pizza is browned. The parchment paper will blacken around the edges so do not pick the pizza up by the paper. Remove your pizza from the oven and remove the parchment paper before you cut your pizza.

***"ENJOY YOUR FRESH BAKED RASTRELLI'S PIZZA!"***