

Bake @ Home Pizzas

Please read through this before attempting to make. You can also view videos on our instagram and Facebook page.



Step 1

Take the dough balls out of the fridge 15 minutes before you plan to bake them. Then when you are ready; turn on your grill onto 'high' and grab a frying pan. The bigger the pan the better (at least 10 inches). Flour the counter where you intend to open the pizza out on. Unwrap the dough ball and give it a dust of flour on both sides. Not too much as you will end up with a very



Step 2

Using your fingers start half an inch away from the crust and press down and keep pressing all the way to the top leaving another half an inch. You'll now see an oblong dough ball with a crust all around it. Now use your fingers to go around the crust sealing in the lovely gas to make a mini pizza.

Step 3



Use your right hand to press down the right side of the dough ball on the counter. With your left hand lift under the crust and stretch it out to the left. This will make an oblong shape. Turn it around and repeat the process again to stretch your pizza out. Grab your pan and check the pizza will fit. If its too small stretch it again to the right size, but don't stretch it too much no more than 12 inches. Put your dough in the frying pan and heat on medium for 3 minutes

Step 4



Pour the whole pot of tomato sauce into the middle of the pizza and use the back of a spoon to gently spread out the sauce. Add the basil.

Step 5



Using a spatula, periodically check the base of the pizza. Don't burn it or leave it too white - but it's your personal preference. When you are happy with the charring it's time to add the mozzarella and any other toppings. Lastly add the extra virgin olive oil. If you're using your own meats make sure they have been cooked before and are thinly cut to reheat. Veg is also advised to be cut thin and in some cases pre cooked.



Step 6

Place the frying pan on the top shelf under the high heat of the grill. Mind the handle of the pan, keep it mostly out of the oven. This part melts the cheese and creates a big crust with colour. Check on it every minute and turn the pizza around with the spatula if one side is catching more colour than the other. Take it out when it's cooked to your taste!



Step 7

Time to pour that wine and get eating. Enjoy!

POPSI'S