



BUILD YOUR OWN KID PIZZA

INSTRUCTION MANUAL

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EQUIPMENT

An oven (duh)
Spoon
Spatula

Sheet pan
Cutting board
Future Pizzaiola Chef Hat (*optional*)

Sharp knife, pizza cutter, or
kitchen sheers for the authentic
Pompieri Pizza experience (for
you, not the kids)

PROCEDURE

1. Keep your dough out at room temp to warm up for a few hours prior to cooking. You can keep the cheese and sauce in the refrigerator. The dough must be used today.
2. Set an oven rack to the middle position.
3. Preheat your oven to 500 degrees. Give your oven time to reach temperature. This is very important.
4. Put some of the flour from the box on a sheet pan. Just a light dusting is fine.
5. Leave the dough on the wax circle. Stretch the dough using your finger tips to push the dough outward. Try to keep a circular shape as best you can. Stop about 1"- 2" from the edge of the wax circle to make a 6"- 7" dough circle. Amoeba shapes also work. Don't worry.
6. Dump the sauce in the center of the pizza. Spread the sauce to cover the dough using the back of a spoon. Leave a small outer edge with no sauce.
7. Add any toppings now. Go light on the toppings!
8. Cover the top with the shredded mozzarella cheese.
9. Transfer the entire pizza on the wax circle to the sheet pan. It might be best if this step is done by an adult.
10. Hold the edge of the pizza and quickly pull the wax circle out from underneath. Do not bake on the wax circle. This is the old table cloth under the place settings trick. Go fast.
11. Bake for 10-12 minutes.
12. Remove from oven and use a spatula to place the pizza on a cutting board
13. Cut the pizza first, now add any other toppings
14. Let the cheese cool before eating. There's nothing worse than a hot cheese burn.

Send us photos of your creation via
social media @pomieripizza
We want to see the work of your
future Pizzaioli.

