

## PIZZA CRUST MIX: Tips and Hints

16 oz. of mix will make 32 oz. of raw dough & 8 individual 4 oz crusts

*"I can sum up our new gluten free pizza in 2 words ....**Freakin' Delicious!** Thank you for combining your knowledge and your passion to develop this PIZZA CRUST MIX. We now have a **gluten free PIZZA CRUST** we can be proud of."*

Pizza Man Dan (8 Pizza Locations)

You too can have *Freakin' Delicious* Pizzas at home. Here's some tips and hints...

1) **Par-Bake**...In the raw state this pizza crust dough is the consistency of mashed potatoes and must first be par-baked with no toppings. The raw dough needs to be scooped (see scoop below) onto a grill mat (see below photo) (or parchment paper,) covered with a piece of saran wrap, and flattened with a flat plate. Your hand can perfect the shape. The dough should be about 1/8 thick. Peel the saran wrap off and repeat the process with the next 7 scoops of dough. (Watch the Pizza video on the HOME page.)

**Par-baking the raw pizza dough should take 5 to 7 minutes in a home oven on the top rack.** When the crust is slightly brown around the edge, the par-baking is complete. Cool the pizza crusts and freeze for later use OR top the pizza, finish baking 5 more minutes and ENJOY!

2) **OVEN TEMP** –.....PIZZA OVEN... HOME OVEN....BARBECUE/GRILL

Most pizza places have ovens that reach between 700° and 800°, which cooks the crust to perfection and melts the cheese within 2 minutes.

Most home ovens reach 475° to 500°. Because of this, the pizza cooking time might be more like 5 to 7 minutes.

Making pizza on the grill is utterly delicious but a **"grill mat"** is a must. It prevents the pizza from sticking and spreads the heat evenly. The pizza bakes in 1 or 2 minutes

