



WOOD FIRE DINE

PIZZA KIT

- 1 Pre heat Grill to highest setting
- 2 Heat up dry frying pan on high heat OR place pizza stone in the oven
- 3 Empty the flour and dough onto a flat surface
- 4 Gently press the dough out into a circle starting in the middle and working gently out to 10 inches.
- 5 Lay dough in the pan or stone. Top pizza with sauce, parmesan, basil & mozzarella. For an extra browned crust brush with olive oil.
- 6 When the bottom of the pizza is brown pop it in to the oven/under the grill for 1-2 minutes until cheese melted and crusts cooked.
- 7 Share pictures of hilarious pizza making session and yummy dinner on insta/facebook/twitter for the world to see how amazing you are!
- 8 Eat , relax and enjoy!



**TOP TIP - SEE WFD VIDEO
ON STRETCHING TECHNIQUE
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