

Pizza Party

Transform your usual pizza night into a pizza party! With a few tools, some essential ingredients and a little work, you can proudly create a delicious and unique family tradition.



EQUIPMENT



The Rondeau has the perfect shape for building a flavourful sauce. The wide base and shallow form will allow your sauce to reduce quicker.



The 1/2 cup ladle is the ideal tool for getting just the right amount of sauce onto the dough and masterfully spreading it with the back of the spoon.



The shallow and round shape of the Iron Handle Skillet is instrumental in this recipe. Plus the heat retaining properties of cast iron make for a delicious golden crust and soft interior.



The handle mitt allows you to move the skillet easily and safely from the stovetop to the oven and even straight to the table!

STEPS

Dough



Ingredients: 2 cups Flour • 1 tbsp Yeast
1 tbsp Olive Oil • 1 cup Water

At the base of any great pizza, is both literally and figurately, the crust. Making pizza dough is quite simple and involves very few ingredients. Plus, it's easy to make in advance and store either in the fridge for a few days or in the freezer for up to 3 months.

Try: Experimenting with different flour blends for different textures and stretch!

Marinara Sauce



Ingredients: 1 can Tomatoes • 2 tbsp Olive Oil
2 cloves Garlic • Salt & pepper

Now that you have the dough set, the next step is layering delicious flavours that will complement and add to your base. Start with a fresh and bright marinara sauce. Since the sauce comes together so quickly and with so few ingredients, choosing the best goes a long a way.

Try: Pizza is what you make it! Try a white (or bianca) base for a twist.

Toppings



Ingredients: Cheese • Basil • Veggies • Meat

Toppings are optional and personal. This is your chance to get creative and choose what you like best. When it comes to cooking your pizzas, use an Iron Handle Skillet to mimic the effects of a pizza stone. Start by heating the empty skillet in the oven, then add the pizza dough and all your toppings.

For an extra crisp crust, precook the pizza over medium heat on the stove for 5-10 minutes. Finish cooking in the oven and enjoy!