

BARNEY & THE PIZZA

WOOD FIRED PIZZA

DIY PIZZA KIT



WWW.BARNEYANDTHEPIZZA.CO.UK
@BARNEYANDTHEPIZZA



NOTES TO START

Thank you for purchasing this DIY pizza kit, and bringing a little bit of Barney & The Pizza into your home!

Here are a few little tips to help your pizza's turn out the best that they can...

- Take the dough out of the fridge an hour before you aim to cook.
- Aim to roll dough to around 11-12 inches.
- Use a big enough frying pan to accommodate this.
- We have provided extra ingredients (for any minor mishaps) so do not feel the need to use it all up...less is more!
- Please recycle/reuse the packaging responsibly.



STEP 1: Turn the grill up to the max or 300 degrees celcius.

STEP 2: Once its up to temperature, put the dry frying pan (preferably non-stick) on high heat until it is extremely hot.



STEP 3: Take the dough balls and press them out flat to make two 11-12 inch pizza bases using the tips of your fingers.



STEP 4: Now you need make sure all of your other ingredients are to hand, as this will be a very quick process (2 minutes).



STEP 5: Lay a pizza base on the extremely hot pan.



STEP 6: Spread a thin layer of sauce on the base with a spoon, leaving a couple of centimetres around the edge for the crust. Add a pinch of parmesan, the cheese and then the basil leaves. (Add your extra toppings if you have any now too) finish with olive oil.





STEP 7: Once the base is browned in around 1-2 minutes, take the frying pan and put it on the highest shelf, right under the grill.



STEP 8: Once the crust has taken some colour in around 1-2 minutes, the pizza is ready.

STEP 9: Take a proud photo of your creation and tag [@barneyandthepizza](#) on instagram.



STEP 10: Enjoy and be careful...it will be very hot!

**THANKS FOR THE SUPPORT!
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