

MOTO PIZZA

DOUGH-IT-YOURSELF INSTRUCTIONS

1. Remove your dough from the fridge and place on a floured plate and cover in clingfilm. Bring the dough to room temperature. Approx 1-2 hours.
2. Flour a surface and place dough face up. Gently press the ball out with the tips of your fingers. Leaving the edge untouched for the crust.
3. Preheat the grill to its highest setting. Heat your frying pan without oil to a high heat.
4. Lay your pizza base flat in the pan. Spread a thin layer of sauce leaving space for the crust. Add your parmesan, basil, and lastly the mozzarella. Drizzle with a little olive oil.
5. Once the base is golden brown (after 1 to 2 minutes) Take the frying pan off the hob and place under your hot grill on the highest shelf for 1-2 minutes.
6. Take a quick snap of your creation and tag us!
@motopizzauk
7. Pat yourself on the back and enjoy!

