

River House Pizza Co

Fresh Dough PIZZA KIT

Step 1: REST DOUGH & PREHEAT

Remove container of dough from pizza kit or refrigerator to bring to room temperature while pre-heating oven at 500 degrees. Pre-heat **45 TO 60 MINUTES** with pizza stone in oven. Preheat to 440 degrees if using parchment. Set rack to middle for best results.



Step 2: PREPARE DOUGH



Start by spreading a generous amount of flour on your work surface. Gently remove dough from the container to retain its round shape.

Step 3: STRETCH DOUGH



Start by pushing on the dough ball from center-out to form a disk. Pick up at edges and continue to stretch and pull until at a 12" round. A rolling pin can also be used.

Step 4: TOP YOUR PIZZA



Pick up your shaped dough and place it onto a floured pizza peel or directly onto the parchment paper provided in kit. Work quickly to top pizza with ingredients from kit: cheese first and then sauce. Add any additional ingredients you would like, being careful not to overload the pizza. Going light will give best results.

Step 5: BAKE



BAKE on hot stone for **12-15 Minutes**.

Remove from oven. Let cool for 1-2 minutes and enjoy!

HOW-TO-VIDEO ONLINE
at RiverHousePizza.com



About our Fresh Dough Pizza Kits

- Our dough is freshly made with high-end flour which is never bleached or bromated (which is a chemical added to many doughs). Our dough is made with a BIGA and a slow fermentation for each and every dough-ball.
- Kit includes ingredients for 2 pizzas: 2 dough-balls and 2 containers each of Parmesan-Mozzarella blend cheeses and our house Marinara sauce.
- Don't have a pizza peel? No problem! The kit also includes 2 parchment squares. Top pizza on parchment paper and transfer topped pizza and parchment paper into pre-heated oven directly onto hot pizza stone or cooking surface. Please note: parchment paper can be heated to 440 degrees so adjust pre-heat temperature accordingly.
- Kit may be refrigerated for 7 days and frozen for a few weeks until you are ready to prepare.



HOW-TO-VIDEO AVAILABLE ONLINE

Visit our website for a STEP-BY-STEP video by Chef and owner, Nathan Sowers

RiverHousePizza.com



River House Pizza Co. was established in 2012 as an outdoor wood-fired pizza restaurant in Historic Ellicott City, Maryland. Since that time locals have been able to enjoy River House Pizza at both indoor and outdoor restaurants and at offsite locations with a fleet of mobile wood-fired ovens from area farmer markets and festivals to catered weddings, private parties and corporate events. The River House Pizza Co. fresh dough Pizza Kits makes River House Pizza available every day in your home! Go online to check out our story at RiverHousePizza.com.

RIVER HOUSE STORY

NATHAN SOWERS CHICAGO STREETS CULINARY CUISINE
UP AND AWAY UNITED DREAMS
PITTSBURGH SEATTLE NEW YORK LEESBURGH ELLICOTT CITY
BABYS APRONS ... JACQUES PEPIN
TERSIGUELS KING ARTHUR L'ACADEMIE DE CUISINE
BAGUETTE FRENCH COUNTRY CHOCOLATE BANANA FOCACCIA
PRESSED FOR THYME RIVER HOUSE COURTYARD
MAINE WOOD HEAT LE PANOYL WOOD FIRED

PIZZA