## Step 1: REST DOUGH & **PREHEAT**



dough from pizza kit or refrigerator to bring to Fresh Dough PIZZA KIT 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.

# Remove container of River House Pizza Co

Step 4: TOP YOUR PIZZA



### Step 1: 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.

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 1st 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 I-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 Parmesean-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.

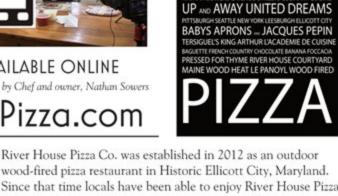
**RIVER HOUSE** 



#### 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.