



ACRES AWAY PIZZA METHOD

These instructions assume you have a baking/pizza stone. If you don't, I highly recommend you invest in one. It will change you from a good pizza maker to a Pizza Rock Star. If you don't have one, I now sell them. Please check my store. Place stone in oven and turn oven on to its max temp. This is usually around 500-550 degrees. Traditional pizza ovens operate between 700-800 degrees. If you have convection, use it. If pizza gets overdone, go back to standard baking (turn convection off). Let oven and stone heat up for at least 20 minutes. Longer if possible. With your dough on your paddle, rub a little olive oil on the crust. Continue to top your pizza as desired. Traditional Italian pizza - less is more. In Italy you will find very few toppings on pizza as the crust and the sauce are meant to be enjoyed too. Keep it simple to start, don't overload the pizza or it won't cook correctly. Make many small pizzas with different toppings. Enjoy each one.

Slide pizza from paddle to stone. Close door and set timer for 6 minutes. Usual time is 8 minutes but I don't know your oven so let's not set off the smoke alarm with the first pizza. Check for doneness: if you haven't overloaded the toppings the edges of the crust should be browning and the cheeses bubbling. Add time as need. As said above, normal cooking time is 8 or so minutes. Remove with paddle and place on cutting board. Let rest for 2 minutes. Cut and serve.