

PRODUCED IN THE NETHERLANDS
FIOR
DI
LATTE



START A PIZZA PROJECT @ HOME



Hey Pizza Lover,

How cool that you are going to use one of our boxes to create a Neapolitan pizza! We would have loved to visit you with our brand new foodtruck but as you know we will have to wait a little bit longer. You are however supporting us a lot by getting one of our boxes. And let's be honest, what is better than making your own pizza?

Our pizza box consists of ready-to-go ingredients which we have carefully selected. The most important ingredient is our 48 hour double-fermented pizza dough, following Neapolitan standards and giving a delicious raised crust. Next to the dough our box boasts Fior di Latte Mozzarella made from Dutch cows, fresher than fresh and supporting the local farmers. Add San Marzano Tomato sauce, Parmesan cheese, Extra Virgin Olive Oil and you have everything you need to create one of our Neapolitan pizza's. Feel free to add any toppings you might like. Keep in mind, for a true Neapolitan pizza: Less is More.

We have tried to select the packaging materials with a lot of care. The box is FSC certified and the plastic cups are fully recyclable.

Don't forget to share your pizza creations with us on Instagram @pizzaprojectnl!

Step by Step Plan for a perfect Pizza Project

Perhaps the most important ingredient when making a pizza, or when cooking in general is to have a good atmosphere in the kitchen. Grab your phone and put on our PizzaProject playlist on spotify (see link on the website).

Another important thing is to make sure you don't dehydrate in the warm kitchen, get a refreshing drink out!



Check if you have all ingredients ready to go and remove the plastic cups from the box. Make sure the dough is at room temperature. Now you have two choices, follow the steps below or turn on our instruction movie on Youtube (link on the website).

Instructies:

1. Put on your oven on the grill setting at the highest temperature and put your pan on medium heat.
2. Remove the dough from the cup and cover it with flour on both sides. Make sure to remove any surplus flour from the dough and put the dough on the counter.
3. Use your fingers to create a crust from around 1 cm width. Once you have made your crust push down the dough in the middle to flatten the pizza out.
4. When the dough is flat in the middle pick it up and put it on the knuckles of both your hands. Carefully pull away your hands to stretch the dough. Be aware that the crust you have made in step 3 doesn't get flattened out. Spin the pizza a few times while repeating the process until the pizza is around the size of your pan (25cm diameter).
5. Put the dough in the (warm) pan at medium heat.
6. Take three table spoons of tomato sauce and spread it around the pizza. Make sure you don't cover the crust!
7. Then take half of the parmesan, basil, olive oil and mozzarella and divide it evenly on the pizza (in this exact order).
8. Once the bottom of the pizza is browned take the pan and put it right under the grill in the oven. If the pan is not oven-proof you can leave the door of the oven open.
9. When the crust is brown you can remove the pizza and get out your cutting board. Cut the pizza in 4 slices (Neapolitan style) and Buon Appetito!
10. Share your amazing pizza on Instagram and tag @pizzaprojectnl to get a critic review from our expert panel! :)

A happy memory starts with a pizza project!

