

Pizza Baking Process

1. Preheat your pizza stone in oven to (500 - 550F).
2. Roll out your Palazzo Sourdough Pizza Dough (nice and thin) on parchment paper. (You will likely need to add flour to your working surface etc. to properly work the dough.)
3. Load up your pizza with your choice of sauce and toppings.
4. Slide your pizza (with the parchment paper) on to your pizza peel then slide the pizza and parchment paper on to your preheated stone.
5. Bake for 8-15 minutes until the crust is crisp (to your liking).
6. With your peel, remove from the oven and stone.
7. Let cool for as long as needed.
8. Slice and enjoy.

*Keep some real honey handy to enjoy with the edges of your crust.