



TL/DR *Dough*structions

By Doctor Dough

Prescription for a *Dough*verwhelmingly Great Pizza

Quick Links:

[The Vitals](#)

[Makin' It](#)

[Bakin' It](#)

[Tastin' It](#)

The Vitals

- Serving: 1 – 2 people (makes a 9 – 10 inch pizza; or slightly larger than a “personal” size pie)
- Preparation Time: One hour (10 minutes of work while the oven preheats for 60 minutes)
- Cook Time: 5 – 8 minutes
- Equipment:
 - Baking pan or dish
 - Pizza peel
 - Pizza cutter
 - Pizza stone (or steel or cast iron)
 - Spatula
 - Baking sheet (something to remove cooked pizza from the oven)
- Ingredients:
 - All purpose (AP) flour
 - Semolina or white rice flour
 - Toppings (pepperoni, onions, cheese, red sauce, etc)

Makin' It

- Get Out: Remove the dough from the freezer 4 – 5 hours or from the refrigerator 2 –3 hours before it's time to start making pizza.
- Get Hot: About an hour before it's pizza making time, turn on your oven to its hottest setting with the pizza stone INSIDE.
- Get Ready: Setup your pizza making area with everything ready to go, including your tools and toppings.
- Get it Done: After your oven has preheated and your area is setup, make your pizza a reality. Shape it, top it and get it ready for launch onto that nuclear hot pizza stone.

Bakin' It

- Take your pizza peel with your raw masterpiece on top over to the oven.
- Open the door all the way and gently launch that pie on to the pizza stone.
- Close the oven door and set a timer (start with 5 minutes if this is your first time). Check both on top and under the pizza to see if it is done.
- When the pizza is cooked to perfection, carefully remove it from the oven. Let it cool for a few minutes.

Tastin' It

After 2 – 5 minutes, slice your pizza and enjoy.

(If you can't wait, it's *DoughK*. Your pizza will be very hot so don't incinerate your mouth)