



DOUGH IT YOURSELF!

Our 'Dough It Yourself' (D.I.Y!) pizza kits include authentic Italian ingredients, to have fun with healthy, fresh quality produce, creating your very own Neapolitan style pizza at home.

Each kit includes the following staples prepared in house:

2 X ROCCA FRESH DOUGHS

Handmade using the finest flour from Naples & proved for 24-48 hours from your pre-order

FIOR DI LATTE MOZZARELLA CHEESE

Made with cows milk on the outskirts of Naples

SAN MARZANO TOMATO PIZZA SAUCE

PREP' FLOUR

OLIVE OIL



Decisions, decisions

WHICH KIT?

CLASSIC KIT **£14.95**

Create your own Neapolitan Classic Margherita! All your kit staples & some fresh basil & parmesan to finish – simplicity & perfection in one box!

VESUVIO KIT **£17.95**

Hot & a little bit spicy, just like its volcanic namesake, includes your kit staples, plus toppings of pepperoni & fresh chillis

MODO MIO KIT **£14.95** (£2 per extra topping)

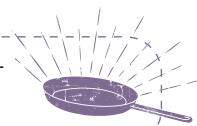
Dough it your way! Includes kit staples, plus choose your own toppings we have fresh on the day for you at £2 each, from Parma Ham, Mushroom, Rocket, Salsiccia & many more favourites... we've got a lot to offer!

HOW TO 'DOUGH IT YOURSELF'

Method

Like your dough, you want this to be light fun. Remember if we were all experienced Italian Pizza Chefs... well! The pizza point is to enjoy being creative in the kitchen, trust our D.I.Y quirky methods, they are tried, tested & tasted! They really are the best way to 'Dough It Yourself' at home, when you don't have a traditional stone-based pizza oven or an Italian Pizza Maestro of over 30 years experience in your kitchen!

YOU NEED A FRYING PAN OR SKILLET Stating the obvious, sadly this is NOT included but we recommend it as an essential part of perfecting your base at home.



- 1 Remove your doughs from the fridge at least 1 hour before. Nobody needs sticky dough!
- 2 Make sure you are working on a clean, DRY, worksurface. Grab your flour & sprinkle it evenly over your working area, so your dough wont stick. Remember save some for pizza numero due!
- 3 Take your unpackaged dough ball & press it out flat, to make a pizza base using your good old hands, knuckles & finger tips! No need for a rolling pin, but you might find it easier if you have one. You decide – you can dough your own way!
- 4 Time to preheat your grill to it's hottest temperature (Fact: Our pizza oven can reach 460 degrees for pizza perfection). If you have a pizza setting you can use it, but a regular grill sitting at its maximum will work just as well.
- 5 Carefully place your flat pizza base in non-stick pan. Make sure it's dry – no oil – put it on a high heat for a minute before you do, to make sure it's crisp.
- 6 Whilst in the pan, take a large spoon & place half of the tomato base in the centre, working it out evenly in a circular motion, leaving a space of about half an inch around the edge. Sprinkle a light drizzle of Olive Oil as much or little as you wish, the oil will rise & bubble later. Add your remaining toppings as you please, one at a time. Remembering when it comes to flavour, sometimes less is more. Mozzarella always goes last! Sprinkle your Mozzarella on top, & remember it will melt & sumptuously spread, so don't go over board.
- 7 Since you wont have a pizza paddle, take a suitable flat based utensil & check your base is gradually golden, this will take about 2 minutes, depending on your hob. Take your pan & carefully lift it into your preheated grill. SAFETY NOTICE! You can leave your grill door ajar with the handle out or put the handle inside the oven if it is oven proof. PLEASE TAKE CARE NOT TO BURN YOURSELF!
- 8 Trust your crust! Keep an eye on the grill, after 2 -3 minutes you should be watching carefully (our pizzas can go from zero to perfect in 4 minutes at Rocca). Bear in mind you have already had it in the pan on the hob, so 3 minutes maximum & your pizza should be desperate for your plate! It will be extremely HOT! Watch out for that handle!
- 9 Let your pizza chill for a couple of minutes. Tip: Whilst waiting, grab a drink, your phone, snap, upload, tag @RoccaHamilton & enjoy!

Buon Appetito!

YOUR KIT IS BEST USED WITHIN 24 HRS, but 48 hours maximum from receiving. Store dough & fresh ingredients (not the flour) in the fridge until 1 – 2 hours before you are ready to use! Have fun!