



DOUGH BALL

400, 401, 402, 403, 408, 410, 411, 412, 416, 423, 424, 430, 464, 466



ITEMS YOU NEED: PAN/SCREEN, LADLE/SPOON, DOCKER/FORK (OPTIONAL), OIL, FLOUR, DOUGH BALL, SAUCE, CHEESE, AND OTHER TOPPINGS (OPTIONAL)

1



NIGHT BEFORE:

Remove the Dough Ball from the freezer and place it in the refrigerator overnight.

2



PREHEAT OVEN:

Set your oven to 425°F and allow it to preheat while you prepare the Pizza.

Oven Temperatures May Vary

3



Remove the Dough Ball from refrigerator (leave in bag) and let sit on counter for 30-45 minutes until Dough reaches room temperature.

4



Dust the counter with flour (2-3 tbsp.), then remove the Dough Ball from the bag and place it on top of the floured counter.

5



Begin to manipulate the Dough Ball in the flour. Use your fingertips and palm and press forward. Make sure to evenly spread out where you press as you stretch the Dough Ball into a 12 - 14" circle.

6



OPTIONAL: DeIorio's recommends docking your Dough Ball before placing it onto the screen/pan. If you don't have a docker tool, you can use a fork and poke holes throughout the Dough.

7



Spray oil or shortening on your screen/pan and place your stretched Dough onto the screen/pan. After that, spread your pizza sauce evenly over the Dough using a spoon or ladle.
Pro Tip: Begin in the middle and use a circular motion until you reach the edges of your Dough.

8



Sprinkle a generous layer of shredded cheese over the sauce, covering the entire surface. After that, add your desired toppings evenly over the cheese layer.



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9



Place your prepared pizza in the oven and bake for 13-15 minutes.

Delorio's recommends watching the cheese to see when it becomes bubbly and melted.

Pro Tip: If you want your Pizza to be slightly crispier, leave in oven for a few extra minutes.

10



When baked to your liking, carefully remove your Pizza from the oven.

11



Allow your Pizza to cool down before cutting. Delorio's recommends letting it sit for 3-5 minutes.

12



Use a Pizza cutter and slice to your preference. After that, enjoy your pizza made with a Delorio's Dough Ball!

