



COOKING PIZZA IN THE XO PIZZA OVEN

DIRECTIONS

1. Always pull gently on pizza edges to make sure they aren't sticking to peel. If they are, throw a little flour between crust and peel so that it comes off the peel easily.
2. Shimmy pizza off peel into the center of the XO pizza oven.
3. Take the metal pizza peel and lift the edge of the pizza closest to the wood (left side of oven) to check that the bottom is cooking.
4. When the bottom has started to cook, place the peel all the way underneath the pizza, lift and turn to spin the pizza around so the opposite side is closest to the fire and it cooks evenly.
5. Keep checking the bottom and when you think it's done, spin it around to make sure there aren't any spots that need a little additional cook time.
6. Right before you remove your pizza, put it on the peel and lift it toward the dome of the oven to get some dome heat on the pizza top.
7. Your pizza will be perfectly cooked in about 2 minutes!
8. Slice and enjoy while hot.

