



PREPARING THE CRUST



DIRECTIONS

1. Take proofed dough, gently coat with flour, top and bottom, and place it top side up on your work surface. Using fingers and starting at center, gently press dough out towards the edges, leaving a crust and pushing all the air towards that crust.
2. Flip it over and add a little more flour and push gently and evenly (not stretching) to get all of the air toward the crust.
3. Pick up the dough and gently toss it back and forth between your hands to get rid of the excess flour.
4. Let gravity pull the dough over your knuckles, turning gently until it's about 10-12 inches in diameter.
5. Dust the peel with a little flour and rub it into the peel. Pick up the stretched dough and place on the peel, gently reshaping into a circle.

Now it's time to add sauce (or not, if you're making a white pizza) and toppings to create your pizza!

