

FRANCO MANCA

SOURDOUGH PIZZA AT HOME



We believe everyone deserves pizza. You can now enjoy sourdough at home with this kit. All you need is a frying pan and a grill.

Share your pizza on social and tag us
@francomancapizza

This kit contains:

Type 0 flour

Pizza dough

British mozzarella

Organic tomato sauce

Organic olive oil

Cured chorizo (if you have the No.6 kit)

Total time: 15 minutes

ALLERGENS

- M** contains milk
- S** contains soya
- G** contains gluten
- T** contains tomato
- A** contains allium*

*if you have the No.6 kit

Scan using the camera on your phone for nutritional information, stories about our ingredients and a video from our pizzaioli:



www.francomanca.co.uk/pizzainthepost

PLEASE TURN OVER FOR INSTRUCTIONS.



RECIPE



Visit our website for our video guide

①

Take the pizza dough out of the fridge and leave in the pot at room temperature for 2 hours. When little air bubbles appear in the dough it is ready to use.

②

Preheat the grill on its highest setting.

③

Sprinkle the flour on a flat, clean surface ready for the pizza dough ball.

④

Take the dough ball from the pot and press it out flat with the tips of your fingers to make a 10 inch pizza base.

⑤

Pre-heat the grill on its highest setting and a non-stick frying pan (standard size 26cm).

⑥

Lay the pizza base flat in a frying pan and reduce the heat to a medium setting.

⑦

Spread on a thin layer of organic tomato sauce with a spoon. Leave at least 1cm round the edge for the cornicione (crust). Add the mozzarella (if you have the No.6 pizza add your chorizo now, and if you have extra toppings add those too). Drizzle with our organic olive oil.

⑧

Leave for a few minutes until the base of the pizza has turned golden. Then take the frying pan and place under the grill.

⑨

Once the top crust has taken on some colour (maximum 2 minutes) Depending on your grill this may take a little longer. the pizza is ready to eat.

For more allergen & nutritional information please go to francomanca.co.uk/pizzainthepost.
As we have pizza ingredients throughout our busy kitchens, we cannot guarantee that there will be no cross contamination of allergens.