



PREPARAZIONE

UNO Open the bottle of wine and pour yourself a drink!

DUE Preheat the oven to 400°F. Line two baking sheets with parchment paper.

TRE Sprinkle a little flour on the counter. Roll each of the dough balls in flour.

QUATTRO Take the dough in your hands and stretch it. As it warms up, the dough will stretch better and better. Sprinkle again with flour, then stretch and flatten with a rolling pin to make an oval about 20 x 40 cm.

CINQUE For the kid's pizza, stretch the dough to make an oval of about 12 x 25 cm. Use the template provided to shape a bunny pizza.

SEI Place dough on the baking sheet and evenly distribute the tomato basil sauce over it.

SETTE On kid's pizzas, add the pepperoni slices, then the cheese.

OTTO On pizzas for adults, add the pepperoni slices, then cheese, peppers and mushrooms. Finish with the pepperoni cubes.

NOVE Bake in the middle of the oven for 20 minutes (cooking time may vary depending on oven).

DIECI Add garlic spread to the slices of bread and grill for about 1 minute on each side under a broiler, on your BBQ or in a pan, until the bread is golden brown.

UNDICI Enjoy!

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PIZZE PER LA FAMIGLIA

House Americana
pizza and cheese and
pepperoni pizza



Prep.
5 m



Cook
20 m



Serves
4

INGREDIENTI

Balls of dough (2)
Tomato basil sauce
Pepperoni slices
Green peppers
Mushrooms
Mozzarella cheese
Pepperoni cubes

KIDS

1/2 balls of dough (2)
Pizza sauce
Pepperoni slices
Mozzarella cheese
Peppers, olives

ACCOMPAGNAMENTI

Bottle of wine
Slices of bread
to grill
Garlic spread



CUCINARE
CON PACINI



NOTA BENE – Consume this
delight within 24 hours.