



NEAPOLITAN ARTISAN PIZZA KIT

*The first & only pizza kit curated to bring
artisan-grade ingredients to your doorstep.*

**! HANDLE WITH CARE.
■ THIS BOX CONTAINS DRY ICE.**

Dry ice is extremely cold and can burn your skin if handled incorrectly. Do not touch with bare hands.

If solid dry ice is left in the packs, allow it to evaporate in a well-ventilated area before disposing. If no dry ice is left in the packs, they can be disposed of immediately.

Always keep away from children.

*See instructions and additional information on back



pi

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our method

1 As soon as you receive your frozen ingredients, immediately place them into your freezer.

2 Time to prep for pizza day. Remove the desired amount of dough balls from the freezer to start the thawing process. Sprinkle flour in an airtight container and place the dough inside, keeping them 1-2 inches apart. Sprinkle additional flour on top of each dough ball before closing the container to prevent any sticking at the top.

3 We recommend an overnight thaw in the fridge; however, you can leave them at room temperature for at least 4 hours (remember that you will have other artisan ingredients to thaw).

Fermenting Tip: *The longer you can keep the dough in the fridge post-thaw, the longer the dough can ferment, unlocking more flavor and an airier crust (no longer than 5 days).*

4 Move the desired amount of other ingredients to your fridge to kickoff their thawing process (best done overnight). We recommend (i) Galbani mozzarella block for 4 pizzas, (i) Bianco DiNapoli pizza sauce packet for 4 pizzas, and as much pepperoni as your heart desires.

5 It's pizza day! Take the container of thawed dough balls out of the fridge and place it on a countertop at room temperature. Let it rest for at least 1 hour before you plan on using the dough to allow proofing for optimal stretching.

6 The main event has started - It's time to fire up your pizza oven! For optimal results, we highly recommend our lineup of Pi ovens; however, any pizza oven will do the job, including your conventional kitchen oven at 550° F.

**** For kitchen ovens, we recommend pre-heating and launching on pizza stone/steel (Check out Pi's accessories to pick up a Bamboo Peel and Stainless Steel Peel)**

7 Take a dough ball out of the container and place it into a "bed" of flour of your choice (we recommend Semolina). Begin hand-stretching by pushing the dough with your fingers from the middle out, and flip to both sides to ensure the dough is coated and ready for a non-sticky prep & launch. Dough can stretch up to 12" in diameter.

8 Open your sauce packet and spread the sauce with a spoon and season to taste. Now it's time to add the mozzarella, pepperoni, and any other ingredients your taste buds desire. Finally, launch your artisan pizza into your oven and enjoy!



Need some more tips & tricks on all things pizza, or just want to share your pizza creations? Join our official Pi Facebook group. Can't wait to be a part of your pizza night!



SCAN HERE
TO JOIN!

Caputo Neapolitan Dough Ball (9 oz.)

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 5g	8%	Total Carb. 112g	37%
1 serving per container	Sat. Fat 2g	10%	Fiber 5g	20%
Serving size 9 oz. (255g)	Cholesterol 0mg	0%	Sugars 4g	
Calories per serving 573	Sodium 1185mg	49%	Protein 17g	
	Vitamin A 0% • Vitamin C 0% • Calcium 10% • Iron 35%			

Ingredients: "00" Caputo Flour (Soft Wheat Flour Type "00"), Water, Salt, Yeast and Evaporated Cane Juice

Contains: Wheat. In a facility that handles eggs and soy. Free of tree nuts, peanuts and seeds.

Use or Freeze by Dates Listed on Product Packaging

Zoe's Meats Uncured Pepperoni (8 oz.)

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 7g	10%	Total Carb. 1g	0%
Servings per container: 8	Sat. Fat 2.5g	11%	Fiber 0g	0%
Serving size 1oz (28g)	Trans Fat 0g		Total Sugars 0g	
Calories per serving 100	Cholesterol 25mg	9%	Incl. 0g Added Sugars	
	Sodium 490mg	20%	Protein 7g	
	Vitamin A 4% • Vitamin C 2% • Calcium 0% • Iron 2%			

Ingredients: Pork, Beef, Sea Salt, Contains less than 2% of: Natural Flavor, Paprika, Spices, Cane Sugar, Garlic, Smoke Flavoring, Lactic Acid Starter Culture.

Contains: No known allergens

Use or Freeze by Dates Listed on Product Packaging

Galbani Whole-Milk Mozzarella (16 oz.)

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 6g	8%	Total Carb. 1g	0%
Servings per container: 0	Sat. Fat 4g	19%	Fiber 0g	0%
Serving size About 1" cube (30g)	Trans Fat 0g		Total Sugars 0g	
Calories per serving 80	Cholesterol 20mg	7%	Incl. 0g Added Sugars	
	Sodium 190mg	8%	Protein 6g	12%
	Vitamin A 0 mcg • Vitamin C 0% • Calcium 150 mg • Iron 0%			

Ingredients: Pasteurized Milk, Vinegar, Salt, Enzymes.

Contains: Milk

Use or Freeze by Dates Listed on Product Packaging

Bianco DiNapoli New York Style Organic Pizza Sauce (8 oz.)

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 1g	1%	Total Carb. 4g	1%
About 3.5 servings per container	Sat. Fat 0g	0%	Fiber 1g	4%
Serving size 1/4 cup (61g)	Trans Fat 0g		Total Sugars 2g	
Calories per serving 25	Cholesterol 0mg	0%	Incl. 0g Added Sugars	
	Sodium 210mg	9%	Protein 1g	
	Vitamin D 0mcg 0% • Calcium 9mg 0% • Iron 0mg 0% • Potas. 215mg 4%			

Ingredients: Organic Tomatoes, Organic Tomato Puree, Organic Extra Virgin Olive Oil, Sea Salt, Organic Basil, Organic Garlic, Citric Acid

Contains: No known allergens

Use or Freeze by Dates Listed on Product Packaging