

INGREDIENTS

1x 600 grams 12-hour proofed dough, enough for a CiCi's large pizza
2x 30 grams of CiCi's Marinara sauce
1x 150 grams of CiCi's three cheese blend
1x 100 grams of cured pepperonis (optional)
1x creamy garlic dipping sauce

DIRECTIONS

Step 1: flatten the dough ball on a lightly floured surface. Tip: use your fingertips to get the air bubbles out of the dough. Stretch the dough into a circle with your hands until it reaches about 10-14 inches diameter. Treat the dough gently!!!

Step 2: Lay the flattened dough onto the baking sheet, lined with oil or lined with parchment paper

Step 3: spread the sauce evenly

Step 4: add a light layer of cheese

Step 5: lay pepperonis on evenly... and/or get creative!!!

Bake at 450F for 10-12 minutes or until crust is brown and golden in colour

****share your creations and tag us on Instagram @cicisparkdale**